

SAVORY & SWEET

BRUNCH

QUICK BITES

Rock Cakes (4 pieces)
ask your server for today's flavors

6

Croquettes (4 pieces)
broccoli, russet potato, sharp cheddar

8

SAVORY

Polenta Cakes 20
sweet corn, zucchini, savory herbs,
crème fraîche, oven roasted tomato,
basil & mint pistou

"Shaka-shuka" 20
tomato, pepper, north african spices,
sous vide eggs
add chorizo 3

"Christmas Breakfast" 26
potato rösti, spinach, house-smoked
salmon, double yolk coddled egg,
brown butter hollandaise

Beer-Battered Crispy Egg 22
mushroom ragout, blue cheese,
grilled breadshop bread, pickles

Fried Chicken & Biscuit 24
buttermilk biscuit, truffle & bacon
gravy, fried egg

Full English Breakfast 30
fried eggs, bacon, black pudding,
podmore sausage, potatoes, tomato,
mushroom, baked beans, fried bread

Mediterranean Salad 18
eggplant, tahini, yogurt, fried
chickpea, radish, tomatillo relish,
peppadew peppers, cucumber

Niçoise Salad 16
romaine, green bean, tomato,
hard-boiled egg, potato, olive
add house-smoked salmon 12

Italian Pasta Salad 22
orzo, salami, artichoke, pepperoncini,
sun-dried tomato, castelvetro olive,
radicchio, pecorino

Toastie Sandwich 20
mortadella, smoked mozzarella,
cornichon, pickled red onion, ciabatta

Confit Duck Sandwich 28
ciabatta, pear chutney, arugula,
balsamic red onion

Crab Tostada 20
blue crab, yuzu aioli, cucumber,
green apple, dill, finger lime, avocado,
flour tortilla

Add caviar to any dish 35
¼ oz tsar nicoulai golden osetra

SWEET

Italian Toast 20
panettone, custard, vanilla
crème mousseline

Smoked Soufflé Pancake 20
berries, hot smoked maple syrup,
salted butter

Sticky Toffee Pudding 16
chocolate, vanilla ice cream,
salted caramel sauce



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of five or more, a 20% automatic gratuity will be added to the final bill.

A 4% kitchen appreciation fee will be added to all food items. The entirety goes to our amazing kitchen team.

COCKTAILS & BEVERAGES

BRUNCH

COCKTAILS

Bloody Mary podmore bloody mary mix, reyka vodka, house-made pickles	15	4 tha Hotties los javis mezcal, carpano dry, five pepper shrub, pineapple, ancho reyes	18
Razzle Bazzle reyka vodka, aperol, raspberry, basil	15	Live Free or Chai knob creek rye, real mccoy 5 rum, ginger, assam tea, chai syrup	18
Fizzical Therapy heiwa shuzo kid junmai sake, yuzu, champagne syrup	15	Deja Brew martell vs cognac, st. george nola coffee, averta, cold brew, cream	18
Granny's Tea cimarron tequila, earl grey, lemon, chocolate bitters, egg white	15	The Chung Chow pimm's no. 1, ginger, cucumber, mint, strawberry, orange, lemon	30

BEVERAGES

Hot Coffee kona coffee purveyors' waikiki cafe espresso blend (with refills)	5	Sherpa Chai Iced Latte nepali black tea, peruvian ginger, spices, sugar (whole or almond milk)	8
Cold Brew kona coffee purveyors' guatemala colmenita (10oz. serving)	6	Virgin Mary podmore bloody mary mix, house-made pickles	10
The Tea Chest Hot Tea maui earl grey, jasmine mamaki or green (all are organic)	4	Green Screen (zero proof) celery, mint, cucumber, seltzer	12
Nilgiri Iced Tea the tea chest's original blend of black tea (with refills)	4	It's 4:59 Somewhere (zero proof) pineapple, orgeat, cinnamon, lime	12

WINES BY THE GLASS & BEER

Nicolas Feuillatte "Cuvée Gastronomie Réserve" Champagne, NV	24
Charles Heidsieck Rosé Réserve Champagne, NV	28
Domaine Matrot Bourgogne Chardonnay, Burgundy, FR, 2020	19
The Paring Cabernet blend, Santa Barbara region, CA, 2017	18
Menabrea Bionda Lager (11.2oz.)	11
Kagua Blanc Belgian-style ale (11.2 oz.)	22



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