

WEFT SUNRISE served 7 am - 1:30 pm

Oatmeal steel cut oats, coconut milk, chia seeds, raisins, pistachios, berries, brown sugar 16 **ve/v/gf**

Super Bowl greek yogurt, roasted red grapes, figs, evoo, cardamom honey, granola, pistachio 17 **v/gf**

Two Eggs Any Style* eggs your way, W&W home fries, choice of chicken sausage or bacon 21

W&W Omelet* country ham, fromage blanc, chive, avocado crema 22

Eggs Benedict* poached eggs, ham, arugula, hollandaise, english muffin 23

Avocado Toast avocado mash, watermelon radish, confit tomato, chili oil, crispy shallots, multigrain bread, sea salt 21 **ve/v**

Bagel & Lox* smoked salmon, capers, red onion, cream cheese, cucumber, tomato, toasted bagel 22

Buttermilk Pancakes berry compote, lemon ricotta, berries 20 **v**

Pastry Basket fresh baked daily 16 **v**

The Continental choice of almond bearclaw, blueberry muffin **gf**, or chocolate croissant and choice of petite super bowl or fruit salad, served with juice and brewed coffee 23 **v**

ACCOMPANIMENTS

Seasonal Fresh Berries 12 **ve/v/gf**

Fruit Salad try with our chili lime salt 9 **ve/v/gf**

Bacon 9 **gf**

Chicken Sausage 9 **gf**

House-made Pastries choice of chocolate croissant, blueberry muffin **gf**, almond bearclaw 9

Bagel toasted 6 **ve/v**

Toast choice of sourdough or multigrain 5 **ve/v**

W&W Home Fries 9 **ve/v/gf**

Fries 8 **ve/v/gf**

WARP BRUNCH served 11 am - 1:30 pm

Smoked Turkey Sandwich fig spread, arugula, apple, brie, baguette, dijonaise 18

W&W Burger* cheese, secret sauce, pickle chips, caramelized onions, lettuce, tomato, sesame brioche bun 21

BLTA bacon, lettuce, tomato, avocado, cherry pepper aioli, toasted sourdough 24

Winter Quinoa Kale Salad butternut squash, red onion, shaved brussel sprouts, cucumber, grapes, cranberries, tomatoes, preserved lemon tahini dressing 18 **ve/v/gf**

Gem Salad avocado, toasted citrus breadcrumbs, parmesan dressing 16 **v**

salad proteins: chicken 9, shrimp 15, smoked salmon 15

ABOUT

The name Weft & Warp is derived from the art form of weaving, where individual weft threads are loomed together with the tension holding warp threads to create a strong, colorful new creation. In this spirit, we have created a modern Mediterranean inspired menu in an environment that weaves together the conversation, experience, community and cultures that share the Mediterranean Sea.

EXECUTIVE CHEF Chef Sammy D.

V vegetarian **VE** vegan **GF** gluten free

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A service charge of 20% will be added to parties of 6 or more

BEVERAGES

Sonoran Coffee cinnamon, orange peel, piloncillo 7

Horchata Iced Cold Brew cold brew, horchata, milk, cinnamon 12

Latte/Cappuccino 8

milk substitutes: almond, oat, coconut / flavors: hazelnut, vanilla, caramel

Mocha housemade chocolate sauce 8

Activated Charcoal Prickly Pear Lemonade 8

Cold Brew local roastery 7

Kombucha 8

Juice grapefruit, orange, apple, cranberry, pineapple 6

Iced Tea daily selection 5

TEA POT Loose Leaf Tea Market - Phoenix, Arizona 10

Jasmine Pearl an artisanal hand-rolled green tea. Jasmine naturally uplifts the mood and instills inner peace

Earl Grey delightful bergamot flavored black tea

English Breakfast traditional bold morning brew

An Elephant Never Forgets caffeine-free herbal support for focus and memory

Butterfly Blue Pea Flower filled with antioxidants and earthy flavors

Daily Detox organic caffeine-free blend of herbs that help your body do what it does naturally: detoxify itself

Classic Chai spicy with notes of cinnamon, heady cardamom, pungent clove, and sweet fennel

TI Quan Yin Oolong delicate, complex, lovely