

RESTAURANT WEEK BRUNCH

\$22.95 per person

please no substitutions

STARTER

ROASTED BEETS

red endive, pistachio, velancay goat cheese

PEAR SALAD

radicchio, pear, frisbee, almonds, balsamic

BUTTERNUT SQUASH SOAP

apple, creme fraiche

GRILLED SHRIMP

white bean puree, grilled scallion, romesco

CRISPY CAULIFLOWER

yogurt dressing, pickled red onions

ENTRÉES

FRITATTA

daily preparation

FRENCH TOAST

apples, maple syrup, whipped cream

STEAK AND EGGS + \$5

two eggs any style, herb butter, home fries

EGGS BENEDICT

smoked ham, poached eggs, hollandaise

SMOKED SALMON

creme fraiche, red onion, dill, capers, chive, potato rosti

MUSSELS AND FRIES

steamed mussels, white wine, shallot

SIDES

THICK CUT BACON

POTATO HASH

SEASONAL FRUIT

rise and shine!