



PASTRIES

MALTED SWEET ROLL

butter roll, malt crumb,
stout cream cheese // 8

PAMBAZO

savory roll filled with chorizo and
cotija cheese // 5

BEIGNETS

dusted with powdered sugar // 5

TOASTS

AVOCADO

smashed avocado, cotija cheese, salsa roja,
grilled lime // 7

BLACK SHEEP

black sheep creamery fresh cheese,
fennel pollen, stone fruit,
buckwheat honey // 7

CASHEW BUTTER AND JAM // 7

< add bacon to any toast // 2 >

ENTREES

FRENCH TOAST

cardamom spiced, butter and maple syrup // 10

TWO EGGS

any style, choice of meat, potatoes,
grilled sourdough // 9

CRAB ROYALE

dungeness, poached eggs, greens,
english muffin, mustard vinaigrette,
hollandaise // 12

CHICKEN FRIED PORCHETTA

potatoes, red eye gravy, eggs up // 15

SIDES

2 EGGS // 2

BACON, SAUSAGE // 4

HOME FRIES // 3

FRUIT // 4

ENGLISH MUFFIN, HOUSEMADE BISCUIT, ROMAN CANDLE SOURDOUGH // 2

BREAKFAST SAMMY

housemade sausage, greens, egg, cheese, pickle,
english muffin with a side salad // 10

BISCUITS AND GRAVY

two housemade biscuits, pork belly gravy // 11
add two eggs any style // 2

SEASONAL VEGGIE HASH

seasonal veggies, potatoes, kimchi, eggs up // 10
add pork belly // 4

BURGER

cheese sauce, pickle, house sauce, fries // 11
add egg any style // 1

BRUNCH COCKTAILS

WINE GLASS MIMOSA // 3

CHAMPAGNE PUNCH OF THE DAY // 5

BUCK SHOT

basil hayden bourbon, bloody mix,
pinot noir salt, dark beer float // 10

MICHELADA

tomato, nam pla, house pepper blend,
tajin, negro modelo // 8

FIZZLED OUT

sparkling roseline coffee, el dorado spiced rum,
new deal mud puddle, house orgeat, condensed milk
// 7