



August 4, 2024

Sunday Brunch Menu

Stuffed Brioche Sandwich \$20

EGGS SCRAMBLED WITH CREAM CHEESE AND CHIVES,
NESTLED INTO SLICED BRIOCHE WITH BACON AND TOPPED WITH SRIRACHA SAUCE
SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

Chilaquiles Verde \$19

HOUSEMADE WHITE CORN CHIPS TOSSED IN SALSA VERDE
TOPPED WITH OAXACA CHEESE, LIME CREMA, PICKLED RED ONIONS AND CILANTRO
TOPPED WITH TWO SUNNYSIDE EGGS

Quiche Lorraine \$18.50

HAM, GRUYERE, AND A TOUCH OF NUTMEG
TOPPED WITH SOUR CREAM
SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

Eggs Florentine \$19

SCRAMBLED EGGS WITH SPINACH BROCCOLI, GREEN ONIONS, JALAPENOS,
CHEDDAR, AVOCADO AND LIME CREMA
SERVED WITH SOURDOUGH TOAST

Grilled Chorizo Breakfast Burrito \$19.50

WITH SEASONED POTATOES, SAUTEED RED PEPPERS AND ONIONS,
OAXACA CHEESE, SCRAMBLED EGGS, AVOCADO AND A LIME CREMA
SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

Eggs Benedict \$21

POACHED EGGS, APPLEWOOD SMOKED HAM ON AN ENGLISH MUFFIN, HOLLANDAISE,
SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

The Hangover \$18.50

BREAKFAST POTATOES, SCRAMBLED EGGS, PEPPERS & ONIONS,
HOLLANDAISE SAUCE, AVOCADO AND TOPPED WITH PICO DE GALLO AND CHIVES

Granola Bowl \$15

VANILLA GREEK YOGURT, STRAWBERRIES, BLUEBERRIES, BANANAS, KIWI,
ALMONDS, CHIA SEEDS, AND COCONUT WITH AN AGAVE DRIZZLE

Heirloom Tomato Avocado Toast \$14

SLICED AVOCADOS ON A NATIVE GRAIN BREAD
LEMON OIL, LEMON ZEST, SESAME SEEDS AND MICROGREENS.
ADD EGGS \$6

Belgian Waffle \$18

TOPPED WITH WHITE PEACHES, VANILLA BEAN WHIPPED CREAM AND STREUSEL

**Special Menu for Slow Sunday Brunch – other menu items not available today.*