



Sunday Brunch Menu

Champagne and Mimosas \$8

AVAILABLE FLAVORS: ORANGE, PEAR, PINEAPPLE, RASPBERRY AND STRAWBERRY

Steel Cut Oats and Quinoa Oatmeal \$16

TOPPED WITH POACHED PEARS, PECANS AND A CRANBERRY SWIRL
SERVED WITH BROWN SUGAR AND BUTTER

Lox Bagel and Eggs \$19.50

EVERYTHING BAGEL, WITH A LEMON DILL CREAM CHEESE, SMOKED SALMON,
SHAVED SHALLOTS AND CAPERS

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

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

Grilled Chorizo 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 Florentine \$19

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

Eggs Benedict \$20

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

Crab Cakes Benedict \$28

POACHED EGGS, HOUSEMADE CRAB CAKES, ON AN ENGLISH MUFFIN, HOLLANDAISE,
SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

Quiche Lorraine \$18.50

HAM, GRUYERE, AND A TOUCH OF NUTMEG
TOPPED WITH SOUR CREAM
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

Belgian Waffle \$18

TOPPED WITH FRESH BANANAS, VANILLA BEAN WHIPPED CREAM, AND STREUSEL