

MOTHER'S DAY BRUNCH 2024 \$59

does not include tax & gratuity

FIRST COURSE

to share

BREAKFAST PASTRY ASSORTMENT

BRUNCH MEZZE

hummus, beet & maple labneh, muhammara
with fresh pita & crudite

AVOCADO TOAST

olive oil toasted sourdough, herb salad, & urfa biber

SECOND COURSE

choose one

FLUFFY PANCAKES

blueberry compote, whipped creme fraiche, bacon or chicken sausage

BAKED CHALLAH FRENCH TOAST

banana tahini caramel, citrus marmalade, bacon or chicken sausage

VEGAN SHAKSHUKA

chickpeas, roasted spring veggies, toasted sourdough

LOUKANIKO BENEDICT

poached eggs, paprika hollandaise, english muffin, crispy potatoes

HOUSE CURED & SMOKED SEA TROUT

soft poached egg, roesti, horseradish

CHICKEN "SHAWARMA" KEBAB

asparagus & p'titim salad, preserved lemon labneh

SHORT RIB HASH

eggs, potatoes, piquillo peppers, roasted shallots, kale, feta

PISTACHIO RAVIOLI

rock shrimp, saffron orange butter

THIRD COURSE

to share

TAHINI BROWNIE

chocolate ganache

STRAWBERRY MACAROONS

GOOD MORNING COCKTAILS

BLOODY MARY

ceres vodka, cira bloody mary mix 15

APEROL SPRITZ

aperol, sparkling wine, soda 15

MIMOSA

orange juice, sparkling wine 15

BLOSSOM & BUBBLES

broker's gin, amontillado sherry, blueberry, lemon 15

GREEN MEANS GO

el guel mezcal, cucumber, melon, basil, lime 17

COFFEE

espresso 4.5

cappuccino 5.5

latte 5.5

mocha 6

hot chocolate 6

TEA 4

english breakfast

earl grey black

jade cloud

lavender mint

chamomile

tumeric ginger

JUICE 5

grapefruit

orange

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

**A 3% surcharge will be added to each guest check to ensure health benefits for all of our full time team members. If you would like this removed, please let us know. Thank you for your support!