



RESTAURANT WEEK BRUNCH

2 Course Menu: \$25.

Choose 1 selection for each course.



First Course

The Classic, crushed avocado, sourdough, roasted garlic, extra virgin olive oil, Pecorino Romano, sea salt

Truffled Toad in a Hole, two Swift Hill Farm eggs inside truffled brioche, sausage and shallot crumble

Eggs in Hell, chorizo baked eggs, carrot-àrbol salsa, fingerling potatoes, crema, avocado, fresh flour tortillas, black-eyed refried beans

Shaved Brussels Sprout Salad, gala apples, candied pecans, Parmesan

Brioche French Toast, thick cut brioche soaked in Flor de Caña rum, roasted peach, vanilla, maple syrup

1/2 Way Parfait, mixed berries, macerated grapefruit, whipped labneh yogurt, pistachio granola, 3rd coast honey



Second Course

Cracker Jack sundae, Cracker Jack ice cream, almond Cracker Jack, chocolate drizzle

Chocolate mousse, strawberries

Buttermilk panna cotta, exotic fruits

