

2026 Winter Restaurant Week Brunch \$35 Per Person

Three Course Brunch Menu One Choice Per Course

Bartender Cocktail Pairing \$25



Warm Banana Bread, caramel sauce, chantilly cream

Mixed Greens, Green Apple & Fennel Salad, pita crisp, za'atar labne, sumac vinaigrette

Warm Blueberry Muffin, almond strusel

Garbanzo Falafel, whipped labne, pickled turnips, baby greens, harissa

Za'atar Fries, lemon, harissa aioli

Caramelized Cauliflower, tahini, lemon, garlic, mint, toasted pine nuts

Fresh Ricotta, red grapes, Really Raw honey, olive oil, grilled bread



Sunnyside Eggs with Chorizo & Potato Hash, smokey romesco sauce

Soft Scrambled Eggs with Wild Mushrooms, whipped goat cheese, fine herbs

Norwegian Salmon, mustard spaetzle, king oyster mushrooms, potato confit, lemon-garlic labne

San Francisco Garlic Noodles, shiitake, cremini, parmesan, lemon, scallions

Penne Pasta with Pork Bolognese, sofrito, thyme, pecorino romano

Crispy Lemongrass Chicken, jalapeno emulsion, jasmine rice, peanuts, cabbage slaw

Spiced Lamb Burger, garlic labne, za'taar-lemon fries, harissa aioli



Coconut Chia Pudding, strawberry, banana, mango, honeyed oat & pumpkin seed crumble

Warm Chocolate Hazelnut Cake, salted caramel ice cream, hazelnut crunch, espresso sauce

Lemon Poppy Seed Cake, blueberry sorbet, labne cream

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◆Please inform your server about any allergies. No substitutions. Menu subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*20% gratuity is added to parties of 7 or larger.

*Corkage fee is \$35 per 750 ml, maximum 2 bottles or 1.5L.

*Cake fee is \$6 per person.