



## 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**, soffritto, 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

2026  
RW

◆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.