

# WOODWIND

BRUNCH

## BRUNCH PRIX FIXE

3 COURSES FOR \$32 PER PERSON  
SELECT ONE FROM EACH SECTION BELOW



### SNACKS — SELECT ONE

HOUSE **RICOTTA**  
honey, mishmish, toast

THICK-CUT **BACON**  
honey lavender glaze, chives

CHICKEN **CHICHARRÓN**  
flavors of buffalo wings, bleu cheese foam

**FRENCH TOAST NUGGETS**  
salted caramel, bourbon crème anglaise

**YOGURT PARFAIT**  
honey oat crumble, strawberries

BLOOMIN' **MAITAKE**  
burnt sesame caramel, bonito flakes, furikake

**CHICKPEA FRIES**  
kibbeh spice, tahini aioli, parsley

TOTS N' **CAVIAR**  
golden kaluga caviar, shio kombu, chive  
crème fraîche - +\$12 supplement

### EGGS OR NOT — SELECT ONE

EGG **FRITTATA**  
Nichols Farm peppers & onions,  
ricotta, mixed greens

SWEET CORN **SCRAMBLE**  
charred corn, salsa picon, cotija cheese, toast

WOODWIND **BENEDICT**  
breakfast sausage, everything bagel  
spice biscuit, tomato hollandaise

**STEAK & EGGS**  
dry-aged new york strip, classic chimichurri,  
shoestring potatoes - +\$12 supplement

**AVOCADO TOAST**  
cotija cheese, candied pepitas, radish, fresh herbs

WOODWIND **BURGER\***  
Hooks cheddar, b&b pickles, fancy  
sauce - choice of fries or side salad

**CHICKEN N' WAFFLES**  
celeriac slaw, pickles, sourdough waffle

### SWEETS — SELECT ONE

**ALMOND GELATO**  
almond nougatine, kahlua whipped cream, shortcake

SMOKED **CHOCOLATE POT DE CRÈME**  
salted caramel, whipped cream

**APPLE BROWN BETTY**  
Nichols Farm apples, crème fraîche, cinnamon crumble  
(hint: kick it up a notch with a bourbon flambé +\$5)

Before placing your order, please inform your server if anyone in your party has a food allergy.

\*Food items are cooked to order.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

