

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 - +\$2 supplement

APPLE BROWN BETTY
Mick Klug 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.

