

JACKIE

BRUNCH

SPECIALS

BUBBLES ON BUBBLES three juices and a bottle of Bitiful Cava for 45 or Canard Duchene Brut champagne for 69

SPRITZ FLIGHT three spritz cocktails: Aperol, Campari and Ambrato Vermouth 39

TO START

EVERYTHING FLAT BREAD smoked salmon, capers dill aioli, red onion, herbs 18

TUNA TARTINE yellowfin tuna, charcoal pumpernickel bread, lime, jalapeno, avocado, wasabi mousse, horseradish aioli 21

BURRATA Apulian burrata, green peas, sugar snaps, dry figs, roasted olives dust 19 *v, gf*

CAESAR SALAD hearts of romaine, anchovies dressing, mint breadcrumb, Parmigiano Reggiano 16

ONION TART caramelized red onion tart, melted Gruyere cheese, crispy leeks 15 *v*

ENTRÉES

AVOCADO TOAST poached eggs, Espelette pepper, charcoal pumpernickel bread toast 19 *v*

BANANA FOSTER BELGIAN WAFFLE caramelized banana, salted vanilla cream 19 *v*

SHAKSHUKA bell pepper, tomato, onion, eggs 19 *v*

JACKIE'S BENEDICT poached eggs, Aurora sauce, salmon caviar, sautéed spinach 25

NORWEGIAN EGGS poached eggs, smoked salmon, lemon hollandaise, fennel & cucumber salad 22

AMERICAN BREAKFAST two eggs, choice of a protein, grilled tomatoes, fingerling potatoes, grilled bread 23

VEGETABLES OMELET spring market greens, grilled tomatoes, avocado, green tomatoes ketchup 20 *v, gf*

FRIED CHICKEN & WAFFLE crispy chicken thigh, egg, maple mustard 22

STEAK & EGGS 8oz NY strip, two eggs sunny side up, fries, béarnaise sauce 29

JACKIE BURGER 8oz custom blend patty, special sauce, pickles, crispy fries 19 add bacon 5

SIDES

CRISPY BACON 8, VEGGIE SAUSAGE 8, VEAL SAUSAGE 8, SMOKED SALMON 9

DESSERT

PANACOTA DI TORINO 14

CHOCOLATE MOUSE 12

HOMEMADE GELATO 7

rotating flavors

v-vegetarian, vg-vegan, gf- gluten free

We kindly advise that we are not able to make substitutions.

The above items may be served undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

March 9