



2026 Mother's Day Brunch

May 10, 2026

\$65pp++

Choose a brunch cocktail or refresher

Curious Elixir Smoked Chocolate Cherry Old Fashioned with orange (na)

Navarro Pinot Noir or Gewürztraminer Juice Spritzer (na)

Cucumber Cooler ~ organic cucumber puree + lemon juice + sparkling water (na)

Mas Fi Zero Alcohol Cava + Hibiscus UnSpritz (na)

Death in Venice ~ Prosecco + blood orange

Mimosa

Flute of Prosecco Superiore, Sommariva, Veneto, Brut nv

Glass of Domaine Campuget Rose of Syrah, Rhone Valley 2023

Housemade Buttermilk Biscuits

with wildflower honey butter

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Metro Benedict

on Acme toast with ham, poached eggs, crispy garlic potatoes & hollandaise
option for California Benedict, Smoked Salmon Benedict, or Eggs Florentine

OR

Avocado Toast

Acme levain with smoked salmon, daikon sprouts, togarashi & petite mixed greens

OR

Crispy Organic Chicken Breast + Biscuit

with mashed potato + country gravy

OR

Dungeness Crab Salad

with citrus, avocado & Treasure Island dressing

OR

Asparagus Tartine

with hollandaise, petite mixed greens + house vinaigrette

OR

Quiche Florentine

with petite mixed greens + red wine vinaigrette

Organic Lemon Pudding Cake

with wild berry compote

OR

Fresh Fruit Sorbet

OR

Butterscotch Pot de Crème

with salted caramel & crème Chantilly

OR

Guittard Organic Chocolate Terrine

with crème anglaise

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Illy Dark Roast Coffee or Numi Organic Tea
