BRUNCH

12.11.11 – SUBJECT TO CHANGE

MARCONA ALMONDS ** 4

CASTELVETRANO OLIVES ** 3

FRESH SEASONAL FRUIT CUP **
with blackberry and jalapeno coulis 6

WILD MUSHROOM BRUSCHETTA = ... 5

LIZZY'S GINGER SCONE *
with honey butter 5
OR "Devonshire" with whipped cream and apple preserve 7

TOASTED MAPLE & CINNAMON GRANOLA *
with strained greek yoghurt OR local whole milk. 6

CHORIZO & POTATO FRITTATA
with parsley and olive salad 11

SAVORY CHILI FRENCH TOAST +
english muffin, pancetta and maple syrup 9

CARAMELIZED ONION, ARUGULA & SHARP CHEDDAR QUICHE *
with a small house salad 9

SMOKED SALMON PLATE
herbed fingerling potatoes, fried capers and horseradish crème fraîche 12

GREENS, EGG & HAM
la quercia speck, egg crepe ribbons and arugula 10

GRILLED CHEESE *
with sharp new york cheddar, fresh mozzarella, raclette, shallot and spicy marinara dip. 8
ADD fried egg. 2

* Vegetarian ** Vegan + Can be made vegetarian = Is vegetarian, can be made vegan

SPECIALTY COCKTAILS

PRETTY PENNY Cava, pear-infused St. Germain, pear nectar. 8

SUN DIALS Aperol, house-made rumoncello, orange juice, rosemary tincture, soda 8

HALF SMOKE Sobieski Vodka, grapefruit juice, Fever Tree ginger beer, house-made chili bitters 8

IRIS IN MEXICO Corsair Wry Moon Unaged Rye Whiskey, house-made horchata, vietnamese spice syrup . . 10

BLOODIES Bloody Mary (Sobieski Vodka), Bloody Maria (Milagro Tequila), OR Bloody Maja (Right Gin) . .8

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.