

## BRUNCH

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**grapefruit brûlée — 8 v+/gf**  
ginger, sugar, mint

**greek yogurt bowl — 12 v**  
housemate granola, seasonal fruit

**crostone — 12**  
house cured scottish salmon, red onion, capers, cremé  
fraiche, hard boiled egg

**eggs benedict — 16**  
poached eggs, bacon, spinach, english muffin, tomato  
hollandaise  
+ add lobster +12

**omelette — 16 v/gf**  
asparagus, goat cheese, baby lettuces

**carbonara — 20**  
perciatelli, black pepper, peas, bacon, soft egg  
+ gluten free pasta available +3

**lemon ricotta pancakes — 15 v**  
blueberries, maple syrup

**kale pizza — 17 v**  
potato, pecorino, egg



## SPECIALTY COCKTAILS

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**bloody mary — 10**  
finlandia vodka, bt  
bloody mix, old bay rim

**belini — 7**  
peach purée, zardetto  
cuvée brut

**spicy bloody maria — 10**  
el jimador blanco, bt bloody mix, old bay rim

## COFFEE & TEA

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**cappuccino — 5**

**american — 2.95**

**espresso**  
+ single 3.5 | double 4.5 +

**herbal tea — 5**  
+ bungalow, white petal, lord bergamot, mao feng shui, big  
hibiscus, peppermint +

## WINE

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**carafe spritz — 20**  
mimosa or belini

**carafe spiked spritz — 25**  
aperol spritz, moody mermaid or cynar spritz