

## BRUNCH

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### steel cut oats — 12 v+

raisins, candied walnuts, toasted coconut, maple syrup

### avocado toast — 12 df

ciabatta, smashed avocado, everything spice, baby lettuces  
+ \$2 poached eggs

### spinach salad — 16 gf

two fried eggs, quinoa, feta, pine nuts, lemon, evoo,  
calabrian chilies

### eggs benedict — 13

poached eggs, smoked trout, spinach, english muffin,  
hollandaise

### steak & eggs — 28

10oz strip, 2 fried eggs, crispy potato, arugula

### croque-madame — 14

grilled ham, cheese, béchamel, egg

### omelette — 16 v/gf

maitake mushrooms, goat cheese, soft herbs, baby  
lettuces

### lemon ricotta pancakes — 15 v

blueberries, maple syrup

### carbonara — 20

perciatelli, peas, bacon, soft egg  
+ gluten free pasta available + \$3



## SPECIALTY COCKTAILS

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\$12 EACH

### peach tavern

360 peach vodka,  
pineapple, peach,  
prosecco

### bloody mary

finlandia vodka, bt  
bloody mix, old bay rim

### belini

peach purée, zardetto  
cuvée brut

### spicy bloody maria

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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\$40 EACH

### carafe spritz

mimosa or belini

### carafe spiked spritz

aperol spritz or moody mermaid

### carafe red sangria