

BRUNCH

egg sandwich — 11

ham, cheddar, harrisa aioli, sesame bun, lettuce, tomato

hummus toast — 12 v

whole grain ciabatta, cucumber, feta, micro greens,
smoked paprika
+ \$4 poached eggs

lemon ricotta pancakes — 15 v

maple syrup

spinach salad — 16 gf

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

frittata — 16 v/gf

mushroom, fontina, soft herbs, arugula

eggs benedict — 18

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

crispy avocado — 25

lobster salad, pickled onion, soft herbs
+ \$4 poached eggs

steak & eggs — 28

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



V=VEGETARIAN V+=VEGAN GF=GLUTEN-FREE DF=DAIRY-FREE

SPECIALTY COCKTAILS

\$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

michelada — 10

dos equis, hot sauce, tomato, tajin rim, ice
+ mezcal topper + \$3 / +shrimp \$6 ea +

COFFEE & TEA

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

\$40 EACH

carafe spritz

mimosa or belini

carafe spiked spritz

bt lemon spritz or pina picante

lambrusco — 10/38

emilio wine, 2017, emilia-romagna, italy