



Brunch

Vegetarian

Grilled Noble Sourdough

Whipped Butter of The Day, Flaky Salt, Radish **\$4**

Spanish Potatoes *GF*

Oven Roasted Gold Potato, Romesco, Aioli, Rosemary Cashew **\$6**

Beet Hummus

Scandinavian Flat Bread, Papadam, Feta, Crudités **\$10**

Ratatouille *GF*

Traditional Provençal Stew of Tomatoes and Summer Vegetables in a Rice Crust, Parmesan, and Shaved Vegetable Salad **\$11**

House Julienne Salad *GF Vegan*

Arugula, Carrots, Cucumber, Pickled Onions, Leeks, Citrus, Herb - Agave Dressing **\$7**

Warm Riced Cauliflower Salad *GF*

Romesco, Pepita's, Pomegranate, Mint, Feta, Shaved Vegetable Salad, Micro Greens **\$11**

From Land and Sea

Brisket and Potato Hash *GF*

Slow Roast Chopped Brisket, Gold Potatoes, Caramelized Onion, and Side Hollandaise **\$14** *Add a poached egg \$2*

Shakshuka

Spicy Tomato and Roasted Red Pepper Stew, 2 Poached Eggs, Feta, and Grilled Noble Bread **\$13**

Eggs Benedict

2 Poached Eggs on Brioche Toast, Hollandaise, Arugula, and Choice of Cured Salmon, Pork Belly, Chicken Confit, or Pork Carnitas **\$14**

Quiche Lorraine

Cured Ham, Brie, Parmesan, and Egg Custard in a Butter Crust with a Shaved Vegetable Salad **\$14**

Chicken Confit Carnitas Tostada *GF*

Sweet Corn Velouté, White Bean Puree, Roasted Salsa, Feta, Avocado Crema, Pickled Onion **\$8** *Add a poached egg \$2*

Beef Tartar

Hand Chopped Beef Tenderloin, Egg Yolk, Aioli, Capers, Cornichon, Spanish White Anchovy, Grainy Dijon, Grilled Bread **\$24**

Roast Butternut and Mushroom Flatbread

Lavash, Herb Mousse, Sour Cream, Gruyere, Honey Roast Butternut, Roast Mushroom, Herb Mousse, Micro Greens **\$14**

Seared Tuna Nicoise

Sesame Seared Yellowfin Tuna, Haricot Vert, Baby New Potatoes, Tomato, 6 Minute Egg, Greens, Dijon Vinaigrette **\$18**

Crab and Avocado Tartine

Grilled Noble Sourdough, Jumbo Lump Crab, Remoulade, Pickled Red Onion, Micro greens **\$19** *add poached egg and Hollandaise \$3*

On Board

Fromage Board

3 Chef's Choice Cheeses, Fig Jam, Grilled Bread, Pecan Crack, Fruit **\$17** *(Make it a Combo \$7)*

Charcuterie Board

3 Chef's Choice Meats, House Mustard, Grilled Bread, Olives, Cornichons **\$17** *(Make it a Combo \$7)*

Grazing Board (Great for Groups!)

3 Chef's Choice Meats, 3 Cheeses, Chicken Liver Mousse, Beet Hummus, Crudités, Olives, Fig Jam, Grilled Bread, Scandinavian Flatbread, and Cornichons **\$38**

Sweet's

Spiced Sourdough Bread Pudding French Toast

Served with Apple Blueberry Compote, and Mint Crème Fraiche Whipped Cream **\$11**

Tarte aux Fruits

Pate Sucre, Crème Anglaise, Fresh Berries, Raspberry Sorbet, Vanilla Crumble **\$9**

Black Forrest Mousse Au Chocolat

Dark Chocolate Mousse, Brandied Wild Cherry, Crumble, Mint Crème Fraiche Whipped Cream **\$10**

Affogato

Vanilla Bean Gelato, Whipped Coffee, Averna, Chocolate Crumble **\$8**

Sorbet Sparkler

Lemon or Raspberry Sorbet with Prosecco **\$12**

Drink Specials

Veuve Glass \$20 Bottle \$80

Mimosa with Fresh Squeezed Orange Juice **\$8**

Bottomless Mimosa \$24

White Sangria of Pineapple, Cucumber, and Mint **\$8**

House Draft Beers \$5

French Press Coffee \$4

Espresso \$6

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*