



BRUNCH

*Bakery*

<b>Kouign Amann</b> .....	5	<b>Almond Financier</b> .....	3
<b>Nutella Morning Bun</b> .....	5	<b>Date &amp; Earl Grey Oat Cookie</b> .....	3
<b>Blueberry Lavender Buckwheat Scone</b> .....	3	<b>Rye Chocolate Chip Cookie</b> .....	3
		<b>Orange Fennel Cookie</b> .....	3

*On the marble counter*

<b>Alsatian Tart</b> jamon serrano, shallots, asparagus, gruyere.....	14
<b>Poteet Strawberry &amp; Brie</b> brillat savarin, habanero basil jelly, green tomato, seeded cracker....	14
<b>Fruit Salad</b> berries, pears, apples, plums, mint & wildflower honey .....	10
<b>Bowl of Cereal</b> blend of oats, nuts & seeds, toasted coconut, berries, mixed nut milk .....	14

*From the kitchen*

<b>Huevos Rancheros</b> housemade corn tostada, sunny side up eggs, black beans, ranchero sauce, queso Cotija, cilantro .....	16
<b>Lemon Ricotta Pancakes</b> strawberries & blueberries, cultured butter, maple syrup.....	18
<b>Broiled Brie Tartine</b> prosciutto, roasted maitake mushrooms, arugula, roasted tomato & harissa aioli .....	20
<i>add sunny egg +3</i>	
<b>Belgian Waffle</b> chicken sausage, maple-fresno butter, sunny side up egg .....	18
<b>Rice Bowl</b> saffron-infused Carolina Gold rice, roasted & pickled seasonal vegetables, avocado, arugula, romesco, poached egg.....	20
<i>with seared chicken breast, Gulf shrimp, or Niman Ranch steak.....</i>	28
<b>Breakfast Burger</b> house-made bun, fried egg, bacon, greens, harissa aioli, frites.....	20
<b>Steak &amp; Eggs</b> Niman Ranch tri-tip, roasted marble potatoes, red chimichurri, sunny side up egg .....	24
<b>French Dip</b> roast beef, 1655 Gruyère, dijonnaise, house made sourdough roll, rosemary au jus, choice of frites or simple salad .....	19



*Water*

- Panna** ..... 6
- Pellegrino** ..... 6
- Topo Chico** ..... 3.5

*Fresh Squeezed Juices*

- Orange** ..... 4
- Grapefruit** ..... 4
- Lemonade** ..... 3
- Green & Apple** ..... 7

*Housemade Sodas*

- Cucumber & Basil** ..... 3
- Blueberry & Lemon Shrub** ..... 3

*Stumptown Coffee*

- Cold Brew** ..... 4
- Single Origin “Injerto Bourbon”** ..... 5
- Espresso** ..... 3
- Cappuccino** ..... 4
- Latte** ..... 4
- housemade hazelnut milk +4*

*Steeping Room Teas*

- Iced Black Tea** ..... 2
- Iced Jasmine Green Tea** ..... 2
- English Breakfast** ..... 4
- organic black tea*
- East Side Earl Grey** ..... 4
- organic black tea, bergamot*
- Moroccan Mint** ..... 5
- robust spearmint & green tea*
- Lemon Vanilla White** ..... 5
- lemongrass & vanilla scented*
- Rooibos Chai** ..... 3
- red tea, cardomom, mint, fennel, black pepper & clove*
- Soothe** ..... 4
- chamomile, peppermint, raspberry leaf, oat straw*

*Beer*

- Modelo Especial** ..... 5
- Reissdorf Kolsch** ..... 7
- Bell’s Amber** ..... 6
- Ballast Point Aloha Sculpin** ..... 8
- Jolly Pumpkin Calabaza Blanca** ..... 12

**Michelada**

Modelo Especial, house michelada mix, lime, chili-sugar rim ..... 8

*Cocktails* { 12 DOLLARS EACH }

**Break on Through**

Old Forester bourbon, Aperol, pineapple, lemon, black tea

**Drunk In Love**

r876 Vodka, Rothman & Winter Peach, honey, lemon, cava

**Good Vibrations**

Rosé, basil, Chateau Aloc, lemon, Topo Chico

**Paloma**

Cimarron silver tequila, grapefruit, lime, Topo Chico, salt

**Little Less Conversation**

Neisson Agricole rum, Don Figli & Ciccio fennel, Plantation Pineapple rum, Peychaud’s

**Cruel Summer**

Rey Campero Espadin mezcal, Fernet Branca, hibiscus, lime, ginger beer

**Josephine House Fruit Cup**

Old Overholt rye, muddled lemon, lime, orange, mint, cucumber, house fruit cup blend

**Under Pressure**

El Dorado 8 year rum, Cappelletti, Fino sherry, Crème de Cacao, Peychaud’s

**Pale Blue Eyes**

Ford’s gin, lavender-thyme, lime, Salud! floral bitters, butterfly pea flower, egg white

*please ask for* MIMOSA SERVICE