



BRUNCH

*Bakery*

<b>Kouign Amann</b> .....	5	<b>Chocolate Bouchon</b> .....	3
<b>Bergamot White Chocolate Scone</b> .....	3	<b>Peanut Butter Pretzel Cookie</b> .....	3
<b>Zucchini Bread</b> .....	4	<b>Rye Chocolate Chip Cookie</b> .....	3
<b>Nutella Morning Bun</b> .....	5	<b>Sprinkle Doodle Cookie</b> .....	3

*On the marble counter*

<b>Bowl of Cereal</b> blend of oats, nuts & seeds, toasted coconut, berries, mixed nut milk.....	14
<b>Alsatian Tart</b> shallots, broccolini, bacon, chèvre .....	14
<b>Fruit Salad</b> berries, apples, plums, mint & wildflower honey.....	10
<b>Maple Brook Farms Burrata &amp; Persimmon</b> Seeded crackers, orange thyme jelly, Texas olive oil & sea salt.....	14

*From the kitchen*

<b>Steak &amp; Eggs</b> Niman Ranch bavette steak, roasted marble potatoes, red chimichurri, sunny side up egg.....	24
<b>Lemon Ricotta Pancakes</b> strawberries & blueberries, cultured butter, maple syrup.....	18
<b>Breakfast Burger</b> house-made bun, fried egg, bacon, greens, harissa aioli, frites.....	20
<b>Huevos Rancheros</b> housemade corn tostada, sunny side up eggs, black beans, ranchero sauce, queso Cotija, cilantro .....	16
<b>Belgian Waffle</b> chicken sausage, maple-fresno butter, sunny side up egg.....	18
<b>Rice Bowl</b> Jefferson red rice, roasted & pickled seasonal vegetables, avocado, arugula, sweet pepper red chimichurri, poached egg..... <i>with seared chicken breast, Gulf shrimp, or Niman Ranch steak.....</i>	20 28
<b>Corned Beef Hash</b> marble potatoes, mushroom, baby turnips, sunny side egg, sprouted rye toast.....	16



*Water*

**Panna** .....6  
**Pellegrino** .....6  
**Topo Chico** .....4

*Fresh Squeezed Juices*

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

*Housemade Sodas*

**Spiced Pear** .....3  
**Grapefruit & Chamomile**.....3

*Intelligentsia Coffee*

**“El Diablo” Dark Roast Blend** .....5  
**“Analog” Espresso**.....3  
**Cappuccino** .....4  
**Latte** .....4  
**Stumptown Cold Brew** .....4  
*Fronks Nut Milk +3*

*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  
**Deschutes “Fresh Squeezed” IPA** .....7  
**Shacksbury “MMH Bad Boy” Cider**.....8

**Michelada**

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

*Cocktails* { 12 DOLLARS EACH }

**Gone With the Wind**

Pecan infused Old Forester bourbon,  
pecan demerara syrup, Fee Brother’s  
Whiskey Barrel Aged bitters

**Madame Bovary**

Brandy Sainte Louise, Lemon,  
Giffard Apricot, gold dust

**The Year of Magical Thinking**

r876 Vodka, Stumptown cold brew,  
Caffe Moka, chai syrup, Chaiwalla bitters

**La Paloma**

Cimarron silver tequila, grapefruit,  
lime, Richard’s Rainwater, salt

**Alice Through the Looking Glass**

Bombay Sapphire gin, Giffard Madagascar  
Vanilla, yuzu, Peychaud’s bitters

**Elegance or Death**

From the Tank Cotes du Rhone, Giffard  
Rhubarb, Pierre Ferrand Dry Curacao,  
orange, lemon, Richard’s Rainwater

**A Wrinkle In Time**

Blackwell rum, Barolo Chinato, Giffard  
Fraise, Cynar, lemon, Peychaud’s bitters

**The Kindness of Strangers**

Mezcal Union, Giffard Cassis de Bourgogne,  
apple cider, lemon, Angostura bitters

**Town & Country Toddy**

Old Overholt rye, cinnamon honey, lemon,  
Bar Keep Chinese 5-Spice bitters