



BRUNCH

Bakery

Kouign Amann	5	Almond Financier	3
Blueberry Lavender Buckwheat Scone	3	Date & Earl Grey Oat Cookie	3
Zucchini Bread	4	Rye Chocolate Chip Cookie	3
Nutella Morning Bun	5	Orange Fennel Cookie	3

On the marble counter

Alsatian Tart leeks, heirloom tomato, applewood smoked bacon, Grafton cheddar	14
Poteet Strawberry & Brie Brillat Savarin, habanero basil jelly, green tomato, seeded cracker ..	14
Fruit Salad berries, apples, plums, mint & wildflower honey.....	10
Bowl of Cereal blend of oats, nuts & seeds, toasted coconut, berries, mixed nut milk	14

From the kitchen

Huevos Rancheros housemade corn tostada, sunny side up eggs, black beans, ranchero sauce, queso Cotija, cilantro	16
Lemon Ricotta Pancakes strawberries & blueberries, cultured butter, maple syrup.....	18
Broiled Brie Tartine prosciutto, roasted Maitake mushrooms, arugula, roasted tomato & harissa aioli.....	20
<i>add sunny egg +3</i>	
Belgian Waffle chicken sausage, maple-fresno butter, sunny side up egg	18
Rice Bowl 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
Breakfast Burger house-made bun, fried egg, bacon, greens, harissa aioli, frites.....	20
Steak & Eggs Niman Ranch tri-tip, roasted marble potatoes, red chimichurri, sunny side up egg	24
French Dip 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 Colombian “El Jordan”** 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 Grapefruit Sculpin IPA** 7
- Jolly Pumpkin Calabaza Blanca** 12
- Shacksbury “MMH Bad Boy” Cider** 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 Alee, 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