



BRUNCH

*Bakery*

<b>Kouign Amann</b> .....	5	<b>Chocolate Bouchon</b> .....	3
<b>Pumpkin Buckwheat Scone</b> .....	3	<b>Date &amp; Earl Grey Oat 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> bacon, cherry tomatoes & Grafton cheddar .....	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 .....	20
<i>with seared chicken breast, Gulf shrimp, or Niman Ranch steak.....</i>	28
<b>Curry Chicken Salad Sandwich</b> sunflower sprouts, lemon aioli, on carrot coriander brioche <i>choice of frites or simple salad.....</i>	16



*Water*

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

*Fresh Squeezed Juices*

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

*Housemade Sodas*

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

*Merit Coffee*

**Cold Brew** .....4  
**Single Origin “Olayo”** .....5  
**Espresso “Andino”** .....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  
**Ballast Point Grapefruit Sculpin IPA**.....7  
**Jolly Pumpkin Calabaza Blanca** .....12  
**Shacksbury “MMH Bad Boy” Cider**.....8

**Michelada**

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

*Cocktails* { 12 DOLLARS EACH }

**Break on Through**

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

**Drunk In Love**

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

**Good Vibrations**

Rosé, basil, Chateau Aloc, lemon,  
Richard’s sparkling water

**Paloma**

Cimarron silver tequila, grapefruit,  
lime, Richard’s sparkling water, 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, egg white,  
Salud! floral bitters, butterfly pea flower,

*please ask for* MIMOSA SERVICE