

## BUBBLES & COCKTAILS

<b>Bubbles</b>	10/28	<b>Mimosa</b>	8
Pick one or a flight of three flavors. Made with locally produced craft liqueurs.		Fresh-squeezed OJ	
Elderflower      Rhubarb		<b>Aperitivo Spritz</b>	10
Cranberry        Black Currant		<b>Espresso Martini</b>	14
Blackberry        White Peach		Vodka, caffè amaro, craft coffee liqueur, fresh espresso	
Pear                Nectarine			

## SNACKS & SALADS

<b>Boards</b>		<b>Butternut Squash Soup (V)</b>	11
Cheese Board	36	Carrot, turmeric, fresh herbs, croutons, herb oil & balsamic	
Meat Board*	36	<b>Shrimp Bisque</b>	14
Mixed Board*	39	Cream, tomato, jalapeno	
<b>Truffle Popcorn (AV)</b>	7	<b>Kale Salad (AV)</b>	16
White truffle oil, parmesan		Plum, roasted squash, pecorino, toasted pumpkin seeds, squash vinaigrette	
<b>Truffle Fries (AV)</b>	10	<b>Autumn Salad (V)</b>	18
White truffle oil, parmesan		Romaine, apples, beets, jicama, cabbage, raisins, lemon vinaigrette	
<b>Red Potato Croquettes</b>	12	<i>Add chicken or tofu for 8. Add shrimp for 10.</i>	
Bacon bits, jalapeño aioli			
<b>Pasta Chips (AV)</b>	7		
Spice blend, lemon, ranch aioli			

## BENEDICTS

<b>Vegan Benedict (V)</b>	18	<b>Porchetta*</b>	20
Fried zucchini, squash purée, sauteed spinach (side salad only)		Maple chili, hollandaise, poached eggs	
<b>Spinach*</b>	17	<b>Smoked Salmon*</b>	24
Hollandaise, poached eggs, sauteed spinach		Hollandaise, poached eggs	
		<i>All benedicts served with red potato croquettes &amp; side salad.</i>	

# CROISSANT SANDWICHES

<b>Fried Chicken</b> Rainbow coleslaw, house-made pickles, truffle honey, red potato croquettes, side salad	22	<b>Smoked Salmon*</b> Spinach, whipped crème fraiche, house-made pickles, red potato croquettes, side salad	25
<b>Banana &amp; Cream</b> Tres leches, chocolate drizzle, side of fresh fruit and daily gelato	21	<b>B.E.C</b> Maple chili porchetta, eggs, smoked gouda, red potato croquettes, side salad	22

# BRUNCH ENTRÉES

<b>Tres Leches Pancakes</b> Pancakes, tres leches sauce, fruit	16	<b>Mushroom Omelette</b> Onions, cheddar cheese, red potato croquettes, side salad	18
<b>Brunch Burger</b> Ribeye blend, fried egg, cheddar, bacon, side of fries	24	<b>Tootles &amp; French Toast</b> Brioche, chantilly cream, jam	18
<b>Eggs Any Style*</b> Served with red potato croquettes, your choice of bacon or fried chicken	19	<b>Bacon Omelette</b> Smoked gouda, red potato croquettes, side salad	19
<b>Steak &amp; Eggs*</b> Steak, eggs, chimichurri, red potato croquettes	28	<b>Porchetta Stack</b> Croquettes, smoked gouda, barbecue sauce, crème fraiche	19
<b>Florentine Omelette</b> Spinach, feta cheese, red potato croquettes, side salad	18	<b>Grilled Brie Sandwich</b> Dijon aioli, apples, arugula, sourdough bread, fries	20
<b>Fried Zucchini Sandwich (V)</b> Squash puree, truffle oil	20	<b>Tropical Shrimp</b> Fried plantains, guajillo, pickled red onions, fresh lemon	19

# SIDES

<b>Eggs (2)</b>	9	<b>Croissant with Jam</b>	9
<b>Sautéed Spinach (V)</b>	8	<b>Bacon</b>	7

(V) - Vegan (AV) - Available Vegan

Before placing your order, please inform your server if a person in your party has a food allergy. \*Items marked with an asterisk\* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of 6 or more are subject to an automatic gratuity of 25%. Unpaid tabs will be charged to the card on file and are subject to an automatic gratuity of 25%.