



BALANCED BRUNCH

MENU

Served with Breakfast Potatoes or Fresh Fruit

Chicken and Waffles

Fried Chicken, Yucca Waffles, Coconut Plantain Puree,
Harissa Maple Syrup, Spirulina Pickle Caviar
Vegetarian Option: Beyond Chicken Substitution

Carrot Cake Pancakes

Dulce de Leche, Pineapple Compote,
Cardamom Whipped Cream, Toasted Pepitas

Avocado Toast

Toasted Brioche, Avocado Pea Spread, Green Chickpeas,
Marinated Egg, Pomegranate Molasses, Micro Arugula

Huevos Rancheros

Crispy Corn Tortillas, Spiced Black Bean Spread, Corn Pico,
Over Easy Eggs, Cotija Lime Crema,
Fried Avocado, Micro Cilantro
Gluten Free Option: Seared Tortillas

Strawberry Scones

Honey Mascarpone, Strawberry Basil Jam,
Matcha Crème Anglaise

Beef Belly Hash

Smoked Beef Belly, Fried Potatoes, Caramelized Onions,
Over Easy Egg, Beef Marrow Hollandaise,
Roasted Tomato Oil, Cherry Peppers
Vegan Option: Vegan Hash with Beyond Beef Tips and Caramelized Onion Jus



vegetarian



gluten-free