

BRUNCH DRINKS

Bottomless Mimosa, Bellini or Rose 20 avissi prosecco, santa cristina rose (2 hour limit)

Black Sheep Bloody Mary 10 deep eddy vodka, housemade bloody mary mix

Avissi Prosecco 9 glass / 36 btl

Santa Cristina Rose 8 glass / 32 btl

BRUNCH

Pastries 8 assorted pastries, strawberry compote, whipped butter

West Coast Oysters 3 per lemongrass & thai chili granita, spicy rooster cocktail sauce or mignonette

Smokey Heirloom Beet Salad w/ Watercress 10 golden & red baby beets, citrus goat yogurt, spicy black radish, candied walnuts

Poached Pear Salad 11 yellow frisee, baby arugula, farmstead blue cheese, candied pecans, pear vinaigrette

Vietnamese Imperial Rolls 9 duroc pork & shrimp, pickled heirloom carrots/ red radish, yellow frisee salad, garlic citrus vinaigrette

Scallion Pancake 9 duck confit, asian pear herb salad, pickled red radish, crispy shallots

Souffle Pancake 9 hemp seed granola, house made yuzu strawberry compote, whipped butter, brandy syrup

Challah Bread French Toast 12 blueberry compote, toasted black sesame, powder sugar, brandy syrup

Hot Chicken & Waffles 16 honey butter scallion waffle, kim chi chicken karaage, japanese cucumber

Chilaquiles Rojos 12 fried brown organic egg, fresh avocado, queso fresco, crema, shave red radish

Lemongrass Braised Short Rib Egg Benedict 14 poached eggs, caramelized onion, toasted english muffin, kaffir lime hollandaise sauce

Melody's Omelet 14 housemade smoked salmon or braised short rib, sauteed mix mushrooms, braised purple kale, cheddar cheese, scallions, crispy hash brown

Steak & Eggs 24 6oz. creekstone farms ribeye, fried egg, beef jus, frisee & baby arugula salad

Add on: Sausage 4, Smoked Bacon 5, Hashbrowns 4

