

# BRUNCH

---

**\$45 / Per Person | 8 Guest Minimum**

## BITS

Drip Coffee & Tea

Breakfast Pastries  
Seasonal Offerings, Baked Fresh Daily

Scrambled Eggs  
Crème Fraiche, Black Pepper, Chives

Breakfast Potatoes  
Fried With Fresh Herbs, Lemon

## MAINS

(Select 2 | Each Additional Choice - \$8 / Person)

Market Greens  
Fancy Ranch, Croutons, Fine Herbs

Breakfast Burrito  
Poblano Crema, Soft Scrambled Eggs, Avocado,  
and Crispy Potatoes

Avocado Toast  
Avocado, Wheat Grass Oil, Cashew Cheese

Mixed Grain Bowl  
Green Goddess, Kale, Avocado, Cashew Cheese

Sibling Burger  
Smash Patties, Bread And Butter Relish, Local Cheddar,  
Crispy Onions

## PROTEIN ADD-ONS

Soft Boiled Egg - +\$3 / Person  
Grilled Chicken Breast - \$7 / Person  
Hangar Steak - \$14 / Person

## SWEETS

(Select One | Each Additional Choice \$3/ Person)

Assorted Cookies  
Chocolate Chip, Double Chocolate (VG), Snickerdoodle,  
Peanut Butter (GF)

Soft Serve  
Dark Chocolate, Creamy Vanilla  
Assortment of Toppings

---

## ADD-ONS

Fresh Squeezed Orange Juice  
\$4 / Person

Breakfast Potatoes  
\$3 / Person

Applewood Smoked Bacon  
\$7 / Person

Aleppo-Dressed Avocado  
\$4 / Person

Sunday Pancakes  
Brown Butter, Hazelnut Maple Praline  
\$21 / Triple Stack

Smoked Salmon Platter  
Serves Approximately 4  
Cured Pacific Salmon, Traditional Accompaniments  
\$26 / Person

Disco Tots  
Serves Approximately 4  
Crispy Potato Hash, Lemon Crème Fraiche,  
Sunny Side Up Egg, Avocado  
\$16 / Person

## SWEET ADD-ONS

Seasonal Whole Pies  
(Serves 8-12 Guests)  
Ask About Our Flavors  
\$45/ Pie

