

Summer Sunday Brunch

Specialty Drinks

RESERVE BLOODY MARY 15

vodka, secret house recipe

BANK-À-LATÉ 15

coffee liqueur hazelnut liqueur, creme de cacao, espresso, milk

BUILD YOUR OWN MIMOSA 55

bottle of Da Mar prosecco, choice of three juices, choice of three fresh fruits, served table side

Brunch

WATERMELON BRUSCHETTA 13

house made ricotta, feta, basil, balsamic, honey, local sourdough

CAPRESE CROISSANT 15

buffalo mozzarella, heirloom tomato, pesto, arugula, everything seasoning
grilled chicken +\$4

B.E.C. FRIED RICE 16

tender pork belly, bacon jam, chili oil

RESERVE BLT 14

local sourdough, thick cut bacon, heirloom tomato, arugula, sriracha aioli served with/ house chips
grilled chicken +\$4
truffle fries +\$2
duck fat fries +\$3

AVOCADO TOAST* 16

Samaki smoked salmon, local sourdough, avocado, pickled red onion, fried capers, everything seasoning

CHARCUTERIE 24

curated selection of meats, cheeses, fruit, house made pickles, crackers
pretzelcuterie +\$6

LEMON RICOTTA CREPES 16

house made lemon ricotta filling, blueberry sauce

WAGYU SMASH SLIDERS* 19

bacon jam, arugula, smoked gouda, fries
truffle fries +\$2
duck fat fries +\$3

EGGS BENEDICT FLIGHT* 18

BLT

poached egg, hollandaise, thick cut bacon, heirloom tomato, arugula

Mexican

poached egg, hollandaise, chorizo, chipotle, candied jalapeno

Truffle

poached egg, hollandaise, wild mushroom, spinach, truffle

**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 5 or more will be charged automatic gratuity of 18%