

BRUNCH
FALL 2018

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Hot Porridge	<i>Whole grains, dried + fresh fruits, honey, nuts, spice</i>	9
Dragon Bowl	<i>Ginger-turmeric yogurt, tapioca, fruit, granola</i>	10
Classic Breakfast	<i>Eggs, soft cooked or omelet, grilled sourdough, tender greens, fresh fruit</i>	12
Rum-Raisin Bread Pudding	<i>Griddled, cultured whipped cream, Ohio maple, pecan</i>	10
Everything Biscuits	<i>Mushroom gravy, root hash</i>	11
Pineapple-Banana Pancakes	<i>Ohio maple, coconut cream, chicory</i>	10
Brussels Sprout Melt	<i>Cheddar curds, sautéed onion, Russian mayo, black mountain bread</i>	10
Shakshouka	<i>Soft cooked eggs, spicy tomato sauce, chickpeas, greens</i>	12

Fresh Fruit	5
Root Hash	5
Toast + Jam	3
Half Avocado	3

Juice	<i>Fresh-squeezed, orange, grapefruit</i>	4
House Mimosa	<i>Sparkling + Grapefruit</i>	10
Manana	<i>Altos Reposado, cold brew, agave, mole bitters</i>	10
TBD	<i>Vida, Lemon, Agave, Cassis, IPA</i>	10
TBD	<i>Clear Sky + orange</i>	6

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Executive Chef Ben Kanavel

Sous Chef Todd Rudler

Chef's inspiration This menu was inspired by a three day peyote trip in the woods and the recipes that came with my toaster.

Consuming raw or undercooked eggs may increase your risk of food-borne illness
Most items can be modified to vegan upon request