

Brunch Menu

Starters

UMAMI CAESAR SALAD	23
Baby Romaine, Laffa Crouton, Parmesan, Miso Caesar Dressing, Cured Egg Yolk	
HUMMUS VG	15
Warm Chickpeas, Tahina, Za'atar and Laffa Bread	
AVOCADO TOAST VG	20
Avocado, Balsamic Onion, Golden Beets, Chili Flakes, Cilantro. Add Two Fried Eggs 7	
GUACAMOLE & CHIPS VG	18
Homemade Guacamole with Crispy Corn Chips	
CRISPY CHICKEN WINGS	24
Shaved Vegetables, Point Reyes Blue Cheese Mousse, Buffalo or Korean BBQ	
BOULANGERIE BASKET V	18
Oven Fresh Breakfast Croissants, Pastries & Scones	

Pizza

MARGHERITA PIZZA	20
Marinated Bocconcini, Lemon Basil, Heirloom Tomato	
CURED MEAT PIZZA	24
Mozzarella, Wild Mushrooms, Red Onion, Speck	

Entrées

CRAB OMELET GF	28
Micro Herb Salad	
LAMB & CHICKEN KEBAB	50
Laffa Bread, Za'atar, Cucumber Salad, Tahina	
LOBSTER EGGS BENEDICT	38
Toasted English Muffin, Cajun Hollandaise	
CLASSIC EGGS BENEDICT	28
Poached Eggs, Canadian Bacon, Hollandaise	
STEAK & EGGS GF	40
Choice of 2 Eggs, Flank Steak Piperade, Breakfast Potatoes, Grilled Toast	
WAGYU BURGER	29
Wagyu Beef Patty, Aged Cheddar Cheese, Butter Lettuce, Tomato, Pickle, Caramelized Onion Jam, Truffle Aioli, Croissant Style Bun	
HUEVOS RANCHEROS V GF	28
Choice of Two Eggs, Refried Beans, Spanish Chorizo, Queso Fresco & Mixed Cheese, Tortillas, Ranchero Sauce, Pico de Gallo, Grilled Jalapeno	
CRUNCHY CHICKEN AND WAFFLES	28
Belgian Waffle, Breaded Chicken Thigh, Orange Jam, Crispy Cheddar Tuile, Jalapeno	

Brunch Special 70

Choice of one of the following:

Mimosa, Pink Sangria, Sparkling Wine, Bloody Mary

STARTER

BOULANGERIE BASKET

Oven Fresh Breakfast Croissants & Pastries, Classic Black Current Scones, Open Face Assorted Toasts, Devonshire Cream, Lemon Curd, Fruit Preserves, Marmalade

PLATEAU DE FRUITS DE MER

Oyster, Ceviche, half shell Scallop, Shrimp, Snow Crab Claw, Mussels, Cocktail Sauce, Mignonette

ENTRÉE

A CHOICE OF ONE ENTRÉE, (additional \$10 upcharge for Steak & Eggs | Lobster Eggs Benedict | Lamb & Chicken Kebab

DESSERT

TRIO

Chocolate Royaltine Crunch Triangle, Mascarpone Cheesecake Tart Lebne Citrus, California Almond Cake, Clementine Compote & Mixed Berries

Vegan VG

Gluten Free GF

Vegetarian V

The restaurant charges a 20% automatic gratuity for parties of 6 or more, 18% automatic gratuity for team member discounts, and 10% automatic gratuity for take-out. 100% of the automatic gratuity is distributed to the server(s) providing services to the dining party.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of food borne illness.

**We are not a gluten-free kitchen and cannot ensure cross contamination will never occur.