

Brunch

Green Salad - Mixed Greens, Shaved Carrots, Vine Ripen Tomatoes
Choice dressing: Sesame Ginger, Madras Caesar, Sherry or Red Vinaigrette 5

Skillet Fritada - Potato, Smoked Salmon, Heirloom Tomatoes,
Arugula, Dill Cream, Capers 13

Hot Pastrami - Fried Egg, Caramelized Onions, Gruyere Cheese,
Horseradish Hollandaise 13

Chilaquiles - Sauteed Chile Verde Salsa & Tortilla Chips,
Scrambled Chorizo & Eggs, Breakfast Potato & Chili Sauce 13

Falafel Benedict Mediterranean Salad, Feta, Yogurt, Harissa,
Poached egg, Breakfast Potatoes 14

Eggs Benedict Ham, Hollandaise, Yukon Gold Potatoes 13

Halibut Benny - Baguette Bruschetta, Asparagus,
Crab & Wasabi Hollandaise, Maple Soy 15

Slab "Bacon" & Eggs Sweet Potato And Black Bean Hash,
Red Eye Gravy 14

Chicken & Waffles Sweet Corn Ice Cream, Pecan Dust, Siracha
Maple Syrup 15

Desserts

Baked Alaska, Velvet Cake, Mocha Ice Cream, Meringue 8

Poached Apricot , Raisins & Pine nut Stuffed, Honey,
Hazelnut Gelato 8

Pangea Restaurant & Lounge

Please Notify your server of any food allergies, not all ingredients are listed
18% Gratuity added to parties of six or more

