

# BRUNCH MENU

(Saturdays & Sundays 12pm – 4 pm)

*Fruit Salad* ..... \$8

Seasonal cut fruit with a critic fruit sauce.

*Yogurt Granola* ..... \$8

Greek yogurt with seasonal fruit and crunchy granola.

*Buttermilk Pancakes* ..... \$12

Fluffy buttermilk pancakes with sliced almonds and bananas.

*Eggs any Style* ..... \$10

Eggs any style served with bacon or ham and roasted potatoes..

*Steak and Eggs* ..... \$15

6oz skirt served with scrambled eggs and roasted potatoes.

*Eggs Benedict* ..... \$14

Two poached eggs on a bed of your choice of smoked salmon or braised short ribs. Served on toasted ciabatta and topped with hollandaise sauce.

*Tuna Tartar* ..... \$16

Fresh ahí tuna served with an edamame spread and avocado.

*Guacamole and Chips* ..... \$12

Mexican avocado dip served with crispy tortilla chips.

*Croque Monsieur* ..... \$13

Baked french sandwich with ham and mornay, served with a light salad and sunny side egg.

*Salmon Toast* ..... \$12

Smoked salmon ciabatta bread served with a smear of whipped cream cheese, capers and red onions.

*Short Rib Flat Bread* ..... \$?

Braised short rib with gorgonzola, pear and figs.

*Truffle Mac* ..... \$?

Creamy truffle mornay with toasted bread crumbs and White cheddar.

*Linguini ala Carbonara* ..... \$?

Linguini in a creamy carbonara sauce and sautéed chicken.

*Homer's Donut* ..... \$10

Two donuts baked in a french toast custard finished with a creamy marscopone orange cream.

*Panacotta Berry Jam* ..... \$9

Two donuts baked in a french toast custard finished with a creamy marscopone orange cream.

## BRUNCH DRINKS

*Bottomless Mimosas* ..... \$15

*Bottomless Pinot Grigio* ..... \$15

*Bottomless Merlot* ..... \$15

*Bottomless Mojitos* ..... \$15

## COFFEE

*Espresso* ..... \$3

*Macchiato* ..... \$3

*Double Espresso* ..... \$4

*Cappucino* ..... \$4

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