

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.

Croque Monsieur \$13

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

Tuna Tartar \$16

Fresh ahí tuna served with an edamame spread and avocado.

Salmon Toast \$12

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

Guacamole \$13

Mexican avocado dip served with crispy tortilla chips.

Short Rib Flat Bread \$16

Braised short rib with gorgonzola, pear and figs.

Truffle Mac \$12

Creamy truffle mornay with toasted bread crumbs and White cheddar.

Linguini ala Carbonara \$17

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.

BRUNCH DRINKS

Bottomless Mimosas \$15

Bottomless Pinot Grigio \$15

Bottomless Merlot \$15

Bottomless Mojitos \$15

Bottomless Bloody Mary \$15

Bottomless Prosecco \$15

COFFEE

Espresso \$3

Macchiato \$3

Double Espresso \$4

Cappucino \$4