Brunch Menu

(Saturdays & Sundays 12pm – 4pm)

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 ba	nanas.
Eggs any Style	\$10
Eggs any style served with bacon or ham and roasted potatoes	
Steak and Eggs $$ 60z skirt served with scrambled eggs and roasted pota	\$18 atoes.
Eggs Benedict Two poached eggs on a bed of your choice of smoked salmon or braised short ribs. Served on toasted ciabat topped with hollandaise sauce.	<i>\$14</i> ta and
Croque Monsieur Baked french sandwich with ham and mornay, served vight salad and sunny side egg.	\$13 with a
Tuna Tartar	\$16
Fresh ahí tuna served with an edamame spread and av	ocado.
Salmon Toast	\$12
Smoked salmon ciabatta bread served with a smowhipped cream cheese, capers and red onions.	ear of
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 Linguini in a creamy carbonara sauce and sautéed chick	.\$17 en.
Homer's Donut	\$10
Two donuts baked in a french toast custard finished with a creamy marscopone orange cream.	
Brunch Drinks	
Bottomless Mimosas (Saturday & Sunday)	\$19
Bottomless Pinot Grigio (Saturday only)	\$19
Bottomless Merlot (Saturday only)	\$19
Bottomless Mojitos (Saturday only)	\$19
Bottomless Bloody Mary (Saturday & Sunday)	. \$19
Bottomless Champagne (Saturday & Sunday)	.\$19
Coffee	
Espresso	. \$3
Macchiato	. \$3
Double Espresso	. \$4
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