

Two-Course Brunch

\$19 PER GUEST

SOMETHING SWEET, SOMETHING SAVORY

A SELECTION OF SALUMI AND DOMESTIC CHEESE
FRESHLY BAKED MADELEINES AND SCONES SERVED WITH
HOUSEMADE CHOCOLATE-HAZELNUT SPREAD, LEMON CURD AND PRESERVES

and your choice of...

FARM EGGS

FRIED EGGS, HONEY PEPPER SAUSAGE, CITRUS,
CRISPY FINGERLINGS

MASON JAR PARFAIT

HOUSEMADE GRANOLA, YOGURT, HONEYCOMB

FRENCH TOAST

DARK CHOCOLATE, TOASTED HAZELNUT,
BANANA, MERINGUE

BREAKFAST SANDWICH

GRILLED SOURDOUGH, FONTINA, EGG,
EGGPLANT, SPECK

SMOKED SEA TROUT

TRADITIONAL ACCOMPANIMENTS

STRATTA BENEDICT

WILD MUSHROOMS, SPINACH,
POACHED EGG, HOLLANDAISE

BRAISED SHORT RIB

BOK CHOY, BLACK RICE,
GINGER, CITRUS

CAESAR SALAD

GRILLED CHICKEN, ANCHOVY, PARMESAN,
SOURDOUGH CROUTON

Bloody Mary & Bubbly Cocktails \$10

BLOODY NORSEMAN

AQUAVIT, CLAM JUS, CAVA BACK

BLOODY MARGARET

GIN, THYME, CUCUMBER, BEER BACK

BLOODY BELLY

6 HOUR BACON VODKA, SALUMI, LIME, BEER BACK

SPICY BLOODY

VODKA, CHIPOTLE, TREE CHILI, BEER BACK

THE ORIGINAL

VODKA, TOMATO, PICKLED BEANS, BEER BACK

BELLINI

STONE FRUIT, SIMPLE SYRUP

LIME-N-THYME

JUICE, ZEST, THYME

ELDERFLOWER

ST. GERMAIN, GRAPEFRUIT JUICE, MINT

MIMOSA

FRESHLY SQUEEZED ORANGE JUICE

TEA TIME

CHAMOMILE, LEMON, SIMPLE SYRUP

Dessert \$7

BUTTERMILK PANNA COTTA

CITRUS, BASIL JELLY

BUTTERSCOTCH POT DE CRÈME

PECAN SANDIES

PARIS BREST

HAZELNUT NOUGATINE

In Pursuit of Tea \$5

EARL GREY

DARJEELING 2ND FLUSH

LEMON VERBENA

JASMINE GREEN

CHAMOMILE

Beverages \$5

ORANGE JUICE

GRAPEFRUIT JUICE

INTELLIGENTSIA COFFEE

FRENCH PRESS

ESPRESSO

CAPPUCCINO, LATTE

x *balsan*