

Brunch

Saturday and Sunday 11am-2pm

EGG CREATIONS:

*French Omelet (GF)
Caramelized Onion, Spinach, and Comté
\$18*

*Quiche Lorraine:
Hobbs bacon, Emmentaler swiss
\$18*

CHEF'S SPECIALTIES:

*Dungeness Crab Benedict:
Lump Crab Meat, Crab Hollandaise on
House-made Crumpets
\$22*

*Fried Chicken and Biscuits:
Fresno Chili Hot Honey
\$20*

*Belgian Waffle:
House-made Seasonal Compote and
Honeycomb Butter
\$18*

SIDES:

*Applewood Smoked Bacon
\$8*

*House-made Breakfast Sausage
\$8*

*Crispy Breakfast Potatoes
\$5*

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