

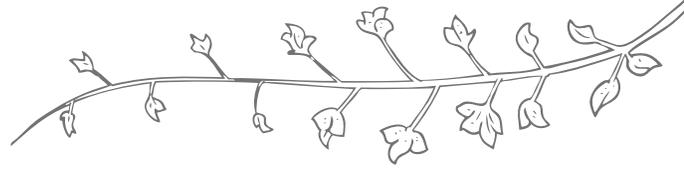


Brunch Menu

(served Saturday & Sunday from 9 am to 2:30 pm)

Lite Breakfast Fare

- FRUIT & GRANOLA PARFAIT *seasonal fresh fruit and berries* \$12
 OATMEAL & HONEY *steel cut oatmeal with a side of honey, brown sugar & dried cherries* \$12 (strawberries & bananas + \$3)
 AVOCADO TOAST *honey wheat bread, smashed citrus avocado, watermelon radishes, micro cilantro, lemon zest* \$11
 BAGELS & LOX *house made crispy bagel slices, smoked salmon, red onions, capers, arugula and herb cream cheese* \$13



Morning Favorites (all items below come with choice of O'Brien potatoes or house salad)

- PROPER BREAKFAST *two eggs, choice of apple-wood smoked bacon or sausage, toast, served with coffee or orange juice* \$16
 EGG WHITE FRITTATA SKILLET *roasted veggies & mustard leaf topped with herbed goat cheese* \$14
 CALIFORNIA OMELETTE *3 eggs, tomatoes, white cheddar, bacon, topped with avocado, chives & crème fraîche* \$13
 SPINACH & MUSHROOM OMELETTE *three eggs with sautéed spinach, wild mushrooms, and mozzarella* \$14
 DESCANSO BENEDICT *heirloom tomatoes, spinach, bacon with hollandaise over a croissant topped with basil ribbons* \$16
 SMOKED SALMON BENEDICT *smoked salmon, capers, red onions, arugula, citrus hollandaise over a croissant* \$16
 MARYLAND CRAB BENEDICT *Maryland lump crab meat, arugula, Old Bay hollandaise served over a croissant* \$17

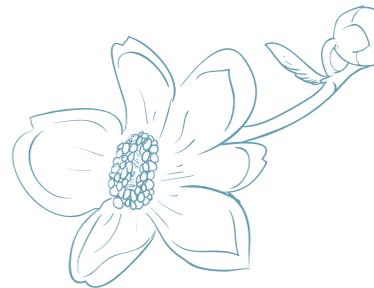
- ANCIENT GRAIN BOWL *buckwheat, black rice, quinoa, salted greens, pickled radishes, two eggs over easy* \$15
 SHORT RIB CHILAQUILES *house made tortilla chips, scrambled eggs & shredded short rib lightly tossed in a green and red chile sauce garnished with cilantro, queso fresco and avocado cream* \$16

Griddle & Waffles

- GOLDEN BELGIAN WAFFLE *melted butter, powdered sugar with a side of apple-wood smoked bacon* \$15
 BERRY & WALNUT BELGIAN WAFFLE *candied walnuts, macerated berries & powdered sugar* \$16
 CHICKEN & WAFFLE *whole Belgian waffle, crispy fried chicken, rosemary truffle syrup, powdered sugar* \$17
 CITRUS BERRY FRENCH TOAST *brioche bread, kumquat liqueur and citrus zest batter, Grand Marnier marinated raspberries, whipped cream, powdered sugar, served with a side of bacon* \$16

On the side

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|--|-----------------------------|
| TOAST \$3 <i>wheat sourdough plain bagel</i> | APPLE-WOOD SMOKED BACON \$3 |
| BAGEL & HERBED CREAM CHEESE \$4 | TURKEY BACON \$4 |
| TWO EGGS ANY STYLE \$3 | APPLE CHICKEN SAUSAGE \$4 |
| SEASONAL FRESH FRUIT \$5 | POTATOES O'BRIEN \$5 |



Beverages:

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| Coffee \$3 | Espresso \$4 | Cappuccino \$4 | Vanilla Latte \$4 | Caramel Latte \$4 |
| Hot Tea \$3.50 | Orange, Cranberry, or Apple Juice \$3.50 | Rose Lemonade \$4 | | |
| Iced Tea, Lemonade, Coke, Diet Coke, Sprite \$3.50 | Aqua Panna \$4 | Pellegrino \$4 | | |

Mocktails:

- STRAWBERRY BASIL COOLER *muddled strawberries and basil with lemonade over crushed ice* \$7
 CUCUMBER ELDERFLOWER SPRITZ *elderflower tonic, cucumber syrup, lime juice, cucumber ribbons* \$8
 GRAPEFRUIT ROSE MOCKMOSA *rose lemonade, grapefruit juice, rose water spritz, dried rose petals* \$8

(To ensure responsible alcohol consumption, please respect our 90 minute bottomless mimosa policy)

PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.