

brunch

CH-CH-CH-CHIA - 12

COCONUT MILK. BANANA. BERRIES. HOUSE
MADE GRANOLA. RASPBERRY CHOCOLATE

SEASONAL FRUIT PLATTER - 12

DAILY MARKET INSPIRATION

HUMMUS - 14

MIXED VEGGIES. HOUSE CRACKERS

PATATAS BRAVAS - 11

PARMESAN. RED PEPPER. PINE NUT. AIOLI
ADD EGG + 3

FRENCH TOAST - 14

CROISSANT BREAD PUDDING. BERGAMOT
CARAMEL. FRESH FRUIT

AVOCADO TOAST - 12

TUMERIC. CHILI OIL. FETA. LOCAL
MICROGREENS
ADD EGG + 3

PANZANELLA SALAD - 14

PITA. CUCUMBER. LEMON. FETA. BALSAMIC
REDUCTION
ADD CHICKEN + 6, ADD SHRIMP + 8

MARKET VEGETABLE & GOAT CHEESE FRITTATA - 16

DAILY INSPIRATION

B.L.T - 14

LOCAL TOAST. HEIRLOOM TOMATOES. FETA.
ARUGULA. FERMENTED FRESNO AIOLI
(NO MODS) ADD EGG + 3

SMOKED GRAVLAX - 22

CAPER CREAM CHEESE. PICKLED ONION.
TOMATO. BAGEL. CUCUMBER

SHRIMP AND GRITS - 22

SALSA MACHA. ROASTED CORN. HERB OIL

SHORT RIB HASH - 20

SWEET & RUSSET POTATOES. BELL PEPPERS.
PICKLED JALAPENOS. FRIED EGG

Eggs may increase your risk for food borne illness.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or*

19% gratuity included for parties of 6+ guests

sweets + sides

CARDAMOM CINNAMON ROLL - 9
CREAM CHEESE ICING. CANDIED
PEPITAS. ORANGE ZEST

DROP BISCUIT - 9
HONEY BUTTER

APPLEWOOD-SMOKED BACON - 7

AVOCADO - 3

brunch cocktails

POP AND POUR - 60
BOTTLE OF BUBBLES
PICK TWO JUICES: ORANGE. GRAPEFRUIT.
CRANBERRY. PINEAPPLE

PRETTY IN PINK - 14
ROSE SANGRIA. GRAPEFRUIT.
ELDERFLOWER. PISCO. CITRUS

SUN SALUTATION # 2 - 15
STILL AUSTIN GIN. CHAREAU. HONEY.
JASMINE AROMATICS

LATE CHECK OUT - 16
TEELING IRISH WHISKEY. BLACK STRAP
MOLASSES. COLD BREW. LICOR 43

TENCHA MARTINI - 15
MATCHA. OAT MILK. AGAVE. CREME DE
CACAO

RED BUD - 14
VODKA. TOMATO. HORSERADISH.
WORCESTERSHIRE. HOUSE-MADE
PICKLES.