

Brunch March 2024



For the Table

Vanilla bean Madeleine, strawberry-hibiscus jam, honeycomb butter	\$16
Bananas-walnut French toast fingers, salted caramel, whipped crème fraiche	\$21
“Carta di Musica” Flatbread... wild mushrooms, Gruyere cheese, arugula, truffle vinaigrette add 2 sunny eggs \$7	\$24

Chilled Seafood and Crudos

Chilled Seafood Tower for 2... ½ lobster, 6 jumbo shrimp, 12 oysters, 4 crab claw, 2 scallop aguachile, green shrimp cocktail, daily ceviche, octopus a la Greco	\$200
Daily Oysters on the half shell: by the dozen, mignonette, cocktail sauce	1/2 doz. \$24 / full \$44
Dry-aged Kingfish ceviche, tomatoes, avocado labneh, cucumber, oregano oil, Pez chips	\$25
Scallop and tuna “ravioli”, avocado, pickled cucumber, onion crisps, Baja ponzu	\$23
Steelhead trout rilette, American Sturgeon caviar, forbidden rice cake, pickled shallots	\$23
Ahi tuna crudo, charred tomato gazpacho, fennel, sweet pepper, radish, croutons	\$24

Entrees

Fried oyster Caesar salad, romaine hearts, black kale, pepitas, nori crisp, white anchovies	\$24
Crispy calamari steak schnitzel, chicory salad, lemon, tartare sauce	\$23
Shakshuka...24-hour tomatoes, poblano sofrito, creamy feta, farm eggs, grilled focaccia	\$24
Bfast sandie...potato bun, baked egg, smashed breakfast sausage, American cheese arugula, special sauce	\$22
Lobster bisque, croissant cheddar bread pudding, asparagus, caramelized onions + fennel	\$27
Pez Benny, poached eggs, Edwards ham, grilled cheese, pimento hollandaise, black kale	\$27
House Cured Lox Board, everything bagel, chive cream cheese, turmeric pickled egg, 24-hour tomatoes, arugula, caperberries	\$25
Avocado toast, sourdough focaccia, assorted radishes, sunflower sprouts and seeds, green green tahini, homemade giardiniera / Add on: smoked salmon lox \$8 / poached egg \$4	\$20
Machaca Con Huevos, salsa negra braised beef, sunny eggs, rajas, corn griddle cake	\$24
Beer battered sea bass sandwich, potato bun, dill pickle mayo, shrettuce, American cheese	\$24

Sides

Acai-blueberry freeze, almonds, sunflower seeds, pumpkin seeds, grape nuts, mixed berries	\$13
Breakfast sausage patty	\$8
Breakfast potatoes – yam and Yukon, spinach	\$10
Pez fries, chile-lime seasoning, parmesan, garlic chives	\$9
Overnight oats, peanut butter, honey, oat milk, bananas	\$10

Consuming raw or uncooked meat, poultry, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.