

# WEEKEND BRUNCH

spring 2021



## STARTERS

### Ahi Tartare 19

avocado mousse, wonton chips

### Tokyo Chicken Bites 14

sansho, kewpie ranch

### Sweet Peppadew 12

citrus and herb laura chanel goat cheese, almonds

### Eggrolls 12

korean spiced chicken, cabbage, sweet chili sauce

### Shrimp Cocktail 18

horseradish cocktail sauce

### Cheese & Charcuterie Board 24

house pickled veggies, sweet/spicy nuts, jam, crostini

### Roasted Shishito Peppers 12

lime, rosemary, miso caramel

### Dumplings 8 (5pc) 15 (10pc)

chicken, chili sauce, togarashi, ginger

### White Bean Hummus 14

crudite, crostini

### Calamari 15

lemon, spicy ranch

## SALADS

### Green Salad 10

spring market greens and veggies, sherry vinaigrette

ADD: CHICKEN 6 | ORA KING SALMON 14 | AVOCADO 3

### Caesar Salad 12

romaine, brown butter crouton, parmesan

ADD: CHICKEN 6 | ORA KING SALMON 14 | AVOCADO 3

### Beet Salad 12

basil almond pesto, citrus and herb laura chanel goat cheese, candied quats, almond

ADD: CHICKEN 6 | SHRIMP 12

## SIDES

### Two Eggs 6

any style

### Bacon 6

neuskas, 2 slices

### Sexy Skinny Fries or Tater Tots 8

house seasoning

### Roasted Brussel Sprouts 10

red wine gastrique

ADD: NEUSKES BACON 3 | EGG 3

### Roasted Cauliflower 10

vadouvan yogurt, lemon, breadcrumbs

### Roasted Broccoli 10

parmesan, chili flake

### Sourdough Toast 3

## BRUNCH

### Avocado Toast 12

breadbar sourdough, market greens

ADD: EGG 3 | NEUSKES BACON 3

### Mushroom Toast 15

breadbar sourdough, soft scrambled eggs, market greens, parmesan

ADD: NEUSKES BACON 3 | AVOCADO 3

### Shrimp Bruschetta 16

tarragon mascarpone, heirloom baby tomato, arugula, breadbar ciabatta

### Smoked Salmon Flatbread 17

preserved lemon creme fraiche, red onion, dill, capers, arugula

### French Omelette 16

herbed house cheese, chives

ADD: MUSHROOMS 3 | ONION 2

### Housemade Gnocchi Gorgonzola 18

parmesan cream sauce, mushroom melange, lemon

### Housemade Ricotta Cavatelli 18

basil almond pesto, roasted baby heirloom tomato, herbed breadcrumbs, parmesan

### Dungeness Crab & Shrimp Cake Benedict 25

sunny side egg, hollandaise, arugula

### Chicken and Waffles 19

belgian yeast and malt, jidori breast, salted whipped jalapeño butter and maple syrup

## SANDWICHES

### Porchetta Sandwich 16

duroc pork belly, fennel pollen, arugula, ciabatta

### Decadence Cheeseburger 16

lettuce, tomato, pickle, onion jam, cheddar, lemon thyme aioli, fries

ADD: AVOCADO 3 | NEUSKES BACON 3 | EGG 3

### Beyond Vegan Cheeseburger 16

lettuce, tomato, pickle, onion jam, vegan cheddar, house vegan aioli, fries

ADD: AVOCADO 3

### Fried Chicken Sandwich 16

spicy slaw, pickles, lemon thyme aioli, fries

### Tuna Melt 16

fresh albacore confit, fontina, tarragon aioli, apple, celery, red onion, breadbar ciabatta, pickles, tomato

### Breakfast Sandwich 8

soft scrambled eggs, cheddar aioli

ADD: NEUSKES BACON 3 | AVOCADO 3

## BREAKFAST BEVERAGES

Mimosa 9 Bottomless 18 (90 minutes max)

Bloody Mary 10 Bottomless 20 (90 minutes max)

White Sangria 10

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Executive Chef: Chuck Kallal

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