

WEEKEND BRUNCH

summer 2021



STARTERS

Ahi Tartare 19

avocado mousse, wonton chips

PEI Mussels 18

white wine, cream garlic, mustard, grilled bread

Tokyo Chicken Bites 14

sansho, kewpie ranch

Eggrolls 12

korean spiced chicken, cabbage, sweet chili 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

Calamari 15

lemon, spicy ranch

Crispy Dungeness Crab and Shrimp Cake 22

jicama apple slaw, remoulade, market greens

Corn Soup 8 (v)

brentwood yellow corn, pickled blueberry, fresh basil

SALADS

Handmade Burrata 16

heirloom tomatoes, saba

ADD: GRILLED BREAD 2

Nicoise Salad 22

ahi tuna, haricots verts, hard boiled egg, cherry tomato, black olives, baby potato

Green Salad 10

spring market greens and veggies, sherry vinaigrette

ADD: CHICKEN 7 | ORA KING SALMON 14 | AVOCADO 3

Caesar Salad 12

romaine, brown butter crouton, parmesan

ADD: CHICKEN 7 | ORA KING SALMON 14 | AVOCADO 3

Beet Salad 12

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

ADD: CHICKEN 7 | SHRIMP 12

Melon Salad 12 (v)

sugar kiss melon, watermelon, mint, saba, crushed almonds

ADD: PROSCIUTO 8

SIDES

Two Eggs 6

any style

Bacon 6

neuskas, 2 slices

Sexy Skinny Fries or Tater Tots 8

house seasoning

Summer Vegetables 10 (v)

Roasted Brussel Sprouts 10 (v)

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

French Omelette 16

herbed house cheese, chives

ADD: MUSHROOMS 3 | ONION 2

Housemade Gnocchi 18

parmesan cream sauce, mushroom melange, lemon

Housemade Ricotta Cavatelli 18

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

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 (v)

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 Bellini 13

*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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