

# WEEKEND BRUNCH

fall 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

### Roasted Brussel Sprouts 10 (v)

red wine gastrique

ADD: NEUSKES BACON 3 | EGG 3

### Roasted Cauliflower 10

vadouvan yogurt, lemon, breadcrumbs

### Roasted Broccolini 10

parmesan, chili flake

### Sourdough Toast 3

## BRUNCH

Ask for Daily Toast Specials

### 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

### Grilled Chicken Sandwich 14

chicken breast, aioli, arugula, tomato, breadbar ciabatta

### 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

17SEP21