

BRUNCH

Dumplings	16
shrimp, kimchi, crispy garlic, ponzu dashi, sesame, kewpie	
Smoked Salmon	20
pomme paillason, soft scrambled eggs, crème fraîche	
» add Acadian Sturgeon Caviar \$15	
Big Breakfast	18
3 eggs, Getaway Farms bacon + sausage, toast, potatoes	
French Toast	17
poached pear, Dee Dee's vanilla ice cream, bacon	
Fried Chicken Sandwich	16
fried egg, piri piri sauce, garlic aioli, daikon pickles, iceberg lettuce	
Pastrami Sandwich	16
beef tongue, english muffin, Kozliks 'Old Smokey' mustard, onion, fried egg, potatoes, side salad	
Pozole Verde	14
poached egg, pork, hominy corn, cilantro, avocado, onion, radish, oregano	
Truffle Fried Rice	19
duck confit, sausage, crispy shallot, egg, green onion	
Smoked Pork Chop	20
2 soft poached eggs, maitake, chipotle hollandaise, green onion, potatoes, green salad	

DESSERTS

Cheese + Sous Voile	15
chèvre grand affineur, baguette, 1oz Bellbird Spring Sous Voile	
» for one	
Pot de Creme Crunch	12
dark chocolate, sponge toffee, sea buckthorn, white chocolate	
Donut	12
raspberry glaze, cream sherry, foie gras	

BOOZY DRINKS

Brunch Punch	15
bourbon, aged rum, banana, pineapple, lemon, chocolate bitters	
Ostrich Caesar	14
Mimosa {Orange or Grapefruit}	14

FRESH SQUEEZE

Orange Juice	5
Grapefruit Juice	5

CAFÉ

Brewed coffee	3
Espresso	3.5
Americano	3.5
Cappuccino	5
Latte	5
Tea	4
China Breakfast, Earl Grey, Jade Cloud Green, Turmeric Ginger, Peppermint	