BRUNCH SET MENU

[24 PP]

[30 PP]

TO START

COFFEE OR TEA

AND

YOGHURT + GRANOLA

house-made granola stewed fruit + honey

MAIN COURSE

AVOCADO TOAST

lime dressing, radicchio, jalapeño green onion, feta, sourdough, salad

0R

MUSHROOM BENNY

poached eggs, mushroom + kale ragu, mustard, English muffin, hollandaise salad

<u>0R</u>

BUTTERMILK PANCAKES

macerated seasonal fruit maple syrup, vanilla Chantilly

TO START

COFFEE OR TEA

AND

<u>0R</u>

DRAKE BLUEBERRY SCONES

sweet cream, preserves

MAIN COURSE

0R

BRISKET HASH

shaved brisket, poblano potato hash roasted red pepper sauce, fried eggs

<u>0R</u>

AVOCADO TOAST

lime dressing, radicchio, jalapeno green onion, gluten free toast salad

0R

CHICKEN + WAFFLES

fried Prinzen Farms boneless thigh chili maple, corn + pecan waffle

