



Family-Style
COURSED BRUNCH
\$249 FOR 4 PEOPLE

COURSE ONE

MONKEY BREAD
salted caramel &
whipped cream cheese

or

HORCHATA COFFEE CAKE
cinnamon ribbons,
tiger nut crumble

COURSE TWO

CRAB LOUIE BOARD*
lump crab, fresh fixings,
island dressing

or

SEA BASS CEVICHE*
acidified pineapple juice,
sweet potato, plantain chips

AND

STRACCIATELLA
house-pulled, infused
oils, cornmeal flatbread

COURSE THREE

16OZ SLICED RIBEYE*
house salt & sugar cure

SCRAMBLED EGG PLATTER*
eight eggs

STUFFED FRENCH TOAST
custardy challah, pastry cream, macerated peaches,
brown butter sesame crumble, mascarpone honey

FRIED POTATOES
layered russets, flake salt

SEASONAL FRUIT
agave mascarpone, crushed peanuts, mint

BRUSSELS ALMONDINE
brown butter, toasted almonds,
parmigiano reggiano

or

GRILLED ASPARAGUS
roasted, black garlic
hollandaise

Served with choice of Coffee, Juice, or Hot Tea

**Items are served raw, undercooked, or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs*