

BRUNCH

\$35/PERSON
RESERVATIONS RECOMMENDED

SAVORY GALETTE

ASPARAGUS AND CARAMELIZED
ONION, POACHED EGG, CRISPY
BACON

TOAST

STRAWBERRY BOURBON JAM,
SALTED BUTTER

SEASONAL FRUIT



MIMOSA

CRANBERRY, LAVENDER, ORANGE, PINEAPPLE,
GRAPEFRUIT

\$10

COFFEE

FRENCH PRESS COFFEE

\$8

DRIP COFFEE (ICED OR HOT)

\$5

TEA

ZEN GREEN, ENGLISH BREAKFAST, VANILLA
CARAMEL CHAI

CUP \$4

POT \$10