

SHARE PLATES

- STICKY BUNS OVERLOAD** \$13.
OUR HOMEMADE CINNAMON BUN TOPPED WITH BACON, PECANS & SUGAR GLAZE
- SHIBUYA HONEY TOAST** \$16.
BAKED BREAD, MASCARPONE ICE CREAM & CHOCOLATE STRAWS

STARTERS

- STEEL CUT OATMEAL** \$12.
COOKED SLOW WITH ALMOND MILK AND FINISHED WITH MANGO & KIWI, BROWN SUGAR & PECANS
- VANILLA CHIA BOWL** \$12.
COCONUT-CASHEW GRANOLA, SLICED KIWI & STRAWBERRIES & CITRUS ZEST
- GOAT CHEESE STRAWBERRY "POP" TARTS** \$14.
FLAKY PASTRY DOUGH, STRAWBERRY FILLING, GOAT CHEESE GLAZE
- FIRE-GRILLED RUBY RED GRAPEFRUIT BRULEE** \$12.
GRILLED RUBY RED GRAPEFRUIT THEN BRULEED
- FRUIT PLATE** \$14.
SEASONAL SELECTION

OMELETS

- EGG WHITE** \$19.
FIRE ROASTED MARINATED TOMATO, BABY SPINACH & MOZZARELLA CHEESE
- MEATATARIAN** \$21.
4 EGGS, PORK BELLY, APPLEWOOD BACON, BREAKFAST SAUSAGE & AGED CHEDDAR
- VEGETARIAN** \$19.
GRILLED ZUCCHINI, YELLOW SQUASH, WILD MUSHROOMS & MARINATED TOMATO

FRITTATAS

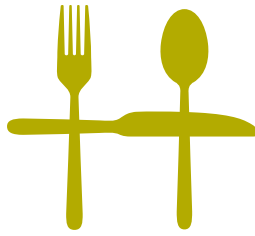
- LOBSTER** \$29.
GRILLED LOBSTER BATHED IN BUTTER SAUCE, SLICED AVOCADO, HEIRLOOM TOMATO, CHIVE CRÈME FRAICHE
- FROM THE GARDEN** \$21.
GRILLED ZUCCHINI, YELLOW SQUASH, GRILLED ASPARAGUS, MARINATED HEIRLOOM
- THE GLUTTEN** \$23.
PORK BELLY, BREAKFAST SAUSAGE, CHORIZO & AGED CHEDDAR

PANCAKES

- LEMON RICOTTA PANCAKE** \$21.
LEMON PANCAKE INFUSED WITH WHIPPED RICOTTA TOPPED WITH MACERATED BLUEBERRIES
- BANANA GLAZE & BLUEBERRY PANCAKES** \$21.
SEARED BANANAS BAKED INTO OUR HOMEMADE BLUEBERRY PANCAKES

WAFFLES

- "TRIPLE PLAY" CHOCOLATE WAFFLE** \$24.
CHOCOLATE WAFFLE WITH CHOCOLATE & WHITE CHOCOLATE CHUNKS
- "POTATO LATKES" WAFFLE** \$21.
GRILLED APPLE COMPOTE, CRÈME FRAICHE
- CHICKEN & WAFFLE CONE** \$22.
CRISPY CHICKEN, WAFFLE CONE, NAPA CABBAGE & APPLE SLAW
- PARTRIDGEBERRY – APPLE BELGIAN WAFFLE** \$23.
CRISPY ON THE OUTSIDE, TENDER ON THE INSIDE SERVED WITH WARM PARTRIDGEBERRY-APPLE COMPOTE AND WHIPPED CREAM



FRENCH TOAST

- CRUNCHY LEMON-BLUEBERRY FRENCH TOAST** \$21.
EGG-DIPPED AND COATED IN A CRUNCHY MIXTURE OF NUTS AND CEREALS SERVED WITH HOMEMADE LEMON-BLUEBERRY COMPOTE
- “PB & BANANA” FRENCH TOAST** \$21.
PEANUT BUTTER & BANANA STUFFED FRENCH TOAST WITH A GRAPE JELLY SYRUP
- CREAM CHEESE & RASPBERRY CUBE** \$21.
FRENCH TOAST CUBES WITH CREAM CHEESE & RASPBERRY FILLING TOPPED WITH WILD BERRY COMPOTE
- THE CHALLAH** \$21.
CLASSIC CHALLAH FRENCH TOAST DIPPED IN OUR CUSTARD BATTER WITH MACERATED BERRIES

BENEDICTS

- CURED SALMON BENEDICT** \$23.
POTATO LATKE TOPPED WITH POACHED EGGS, HOUSE CURED SALMON AND MEYER LEMON HOLLANDAISE SAUCE
- BBQ BENEDICT** \$21.
GRILLED PORK BELLY, POACHED EGG, CHIPOTLE BBQ HOLLANDAISE
- DUCK BENEDICT** \$23.
DUCK CONFIT, WILD MUSHROOMS, GRANDE MARNIER BÉARNAISE SERVED ON BISCUIT

SALADS

- CAESAR SALAD** \$15.
ROMAINE, BUTTER CROUTONS, SHAVED PARMESAN
- BABY ARUGULA** \$19.
TOASTED MARCONIAN NUTS, HEIRLOOM TOMATO, CROTTIN DE CHAVIGNOL SWEET SHALLOT VINAIGRETTE

SANDWICHES & MORE

- GRILLED PORK BELLY BURGER** \$21.
GRILLED PORK BELLY TOPPED WITH A FRIED EGG, SLICED AVOCADO, MARINATED TOMATO AND VODOO SAUCE ON TOASTED KAISER ROLL
- HUEVOS RANCHERO BURRITO** \$21.
CHORIZO, GUACAMOLE, PICO DE GALLO, RANCHERO SAUCE, SOUR CREAM & CILANTRO
- PORK BELLY & POBLANO HASH** \$19.
CRISPY PORK BELLY, FARM EGGS, GREEN ONIONS, AVOCADO-CILANTRO CREMA
- STEAK & EGGS** \$26.
HASH BROWN WAFFLES, MARINATED SKIRT STEAK, POACHED QUAIL EGGS, CHIPOTLE VINAIGRETTE

SIDES

- PORK BELLY** \$13.
- BACON** \$11.
- BREAKFAST SAUSAGE** \$11.
- POTATO WAFFLE** \$11.
- HARPERS PAPPAS** \$10.

BEVERAGES

- DAILY SMOOTHIE** \$10.
- FRESHLY SQUEEZED ORANGE JUICE** \$8.
8 OZ.
- DAILY JUICE** \$8.
- FRENCH PRESS COFFEE** \$6.
PER PERSON
- ESPRESSO** \$4.
- CAPPUCCINO** \$6.