

super hunger brunch january 27th & 28th

choice of

pumpkin falafel tahini greek yogurt, pickled pumpkin, pomegranate

beignets red currant preserve, rose water anglaise, ras el hanout

parfait greek yogurt, berries, housemade granola

choice of

choereg french toast apple & cinnamon jam, honey butter, walnut crumble

> dry aged burger brioche bun, smoked cheddar, harissa aioli side of rosemary fries or dressed greens

egg white frittata mixed baby greens, ham, onions, tomato, potato cheddar *choice of toast*

> smoked salmon flatbread herb ricotta, arugula, capers

choice of coffee, tea, and juice

executive chef david bazirgan

please inform your server of any allergies. please be aware that consuming raw or undercooked meat, poultry, eggs, or seafood increases your risk of foodborne illness