## BRUNCH **EVERY SUNDAY 11-3**

## SUNSHINE ON A PLATE\*

Assorted tropical fruits with lemon marscapone, cinnamon crunch croutons, smoked salmon lox with red onion, capers and seeded crackers, artisan cheeses

### THICK SLICED BACON\*

Crispy honey cured smoked bacon

## CLASSIC EGGS BENEDICT\*

artisan ham, english muffin, poached eggs, brown butter sherry hollandaise, crispy smashed fingerling potatoes, confit tomato salad

## CRAB EGGS BENEDICT\*

herb crab salad, english muffin, poached eggs, brown butter sherry hollandaise, capers, sliced tomato, crispy smashed fingerling potatoes, confit tomato salad

## SMOKED SALMON EGGS BENEDICT\*

smoked salmon, english muffin, poached eggs, brown butter sherry hollandaise, capers, crispy smashed fingerling potatoes, confit tomato salad

## AVOCADO TOAST v

house rosemary garlic focaccia, olive oil, smashed avocado, and charred tomato confit

## CHEE'S FRENCH TOAST\*

Golden-brown brioche slices, coated in an egg, milk, and panko batter, adorned with a flavorful roasted apple-pomegranate compote, a dusting of vanilla icing sugar, and served with warm maple syrup

## **BISTRO BLT\***

thick sliced bacon, tomato, avocado, arugola, mustard aioli on a housemade bun, confit tomato salad

## FOR MORE SELECTIONS SEE OUR MAIN MENU

#### 19

## 24

# 25

#### 25

# 16

#### 19

# The Dunder

9

28



#### BRUNCH COCKTAIL

TROPICAL MIMOSA pineapple, prosecco, maraschino	14
MOCHA ghirardelli chocolate, baileys, kahlua crème de cacao, espresso, steamed milk	14
CLASSIC MIMOSA prosecco, fresh squeezed orange juice	13
CLASSIC ESPRESSO MARTINI monopolowa vodka, espresso, kahlua, simple syrup	14
BISTRO BLOODY MARY* monopolowa vodka, house bloody mary mix, house garnishes	14

## NON-ALCOHOLIC BEVERAGE

ICED TEA - rishi organic	4
SODA - coke, diet coke, sprite, fanta, dr pepper	3
PELLEGRINO - italian sparkling mineral water	4/8
LEMONADE - house-made	5

## COFFEE, ESPRESSO & TEA

COFFEE	3
DECAF COFFEE	3
RISHI HOTTEA	4
ESPRESSO DRINK	3/5

#### wine corkage \$30 Gratuity of 18% added to parties of 10 to 15, Service Charge of 25% to parties of 16 or more Maximum of four checks for large groups cake cutting \$25

There are ingredients not listed on our menu, please let us know if you have any food allergies. Substitutions are politely declined.\*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food born illness