

:: BRUNCH ::

:: BUBBLES ::

HARRY'S BELLINI

puréed white peach with prosecco

13.00

BELE CASEL EXTRA DRY PROSECCO

italy, nv

12.00

ROEDERER ESTATE BRUT

anderson valley, california nv

16.00

DOMAINE CARNEROS BRUT ROSÉ

cameros, california NV

17.50

TAITTINGER 'LA FRANCAISE' BRUT

reims, champagne, france nv

22.50

:: FIRST CLASS FLIGHT ::

a bottle of bele casel extra dry prosecco
with carafes of oj, grapefruit & daily agua fresca

46

:: COCKTAILS \$14.50 ::

BRISTOL STREET

vodka, fresh strawberry and lemon juice...

served over ice with tarragon essence

"WG" BLOODY MARY

dressed with an old bay salt rim, chilled blackened shrimp,
and thick cut bacon

RAMOS GIN FIZZ

gin, fresh citrus, egg white, orange blossom, milk...

shaken with vigor and charged with soda

MARGARITA VERDE

silver tequila, agave syrup, fresh lime, cucumber, basil, and
jalapeño...served over ice with an ancho chile salted rim

HIBISCUS AGUA FRESCA

brightened with fresh lime and a hint of ginger

6.00

:: ENTRÉES ::

FULL AMERICAN

two jumbo organic eggs, deep smoked bacon, pommes rosti

15

LEMON RICOTTA PANCAKES

vanilla syrup, sweet creamed ricotta

15

QUICHE LORRAINE

aged black forest ham, aged cheddar, herbed spinach salad

15

BANANAS FOSTER FRENCH TOAST

Brioche bread, caramelized bananas, candied pecans

16

HUEVOS RANCHEROS

jumbo organic eggs, black bean rice, slow-cooked pork

16

SOFT SCRAMBLED ORGANIC EGGS

deep smoked bacon, pommes rosti, fines herbes salad

16

FARMED ATLANTIC SALMON HASH

sunnyside eggs, feta, mustard hollandaise

17

TOMATO GOAT CHEESE FRITTATA

roasted zucchini, basil, arugula

17

CRAB BENEDICT

jumbo lump blue crab, poached organic eggs, grilled asparagus

22

:: SIDES ::

JUMBO ORGANIC EGG served any style 4

POMMES ROSTI potatoes, red onion, parmesan 5

WARM CINNAMON ROLLS glazed, cinnamon sugar with raisins 5

NATURAL PORK SAUSAGE salmon creek farms 5

FRESH LOCAL SEASONAL FRUIT 6