

Summer Brunch Menu

From 9am to 3pm \$25

To Begin

Family - Style Appetizers

Chilled Prawns, Burrata Cheese & Heirloom Tomatoes

Papaya, Watermelon, Pineapple, Cantaloupe, Cottage Cheese, Amber Honey

To Continue Choose one

Chilaquiles

Two Eggs any Style, Pork Chorizo,
Queso Fresco, Smoked Tomato Salsa,
Chipotle sour cream

Steak & Eggs

Grilled Flank Steak, Eggs any
Style, Crispy Potato Wedges,
Chipotle Hollandaise

Make Your Own Omelet

Choose Five--- Chorizo, Ham, Bacon,
Bell Peppers, Onions, Spinach,
Tomatoes, Wild Mushrooms, Cheddar
Cheese, Pepper jack Cheese, Cotija
Cheese

Stuffed French toast

Banana & Nutella stuffed brioche
Maple syrup, Powder sugar,
caramelized hazelnuts

Jidori Fried Chicken & Waffles

Crispy Applewood Bacon, Apple Slaw,
Rosemary Bourbon Syrup

Kale lollipop & Pork belly

Warm kale lollipops, Arugula,
Pineapple, Avocado, Herb goat
cheese, citrus pork belly with hard
boil egg & cilantro vinaigrette

Eggs Benedict

Canadian Bacon, Poached Egg,
English Muffin, Hollandaise

AG Cobb Salad

Avocado, Heirloom Tomatoes,
Applewood Bacon, Roasted Corn, Blue
Cheese, Roasted Pulled Chicken,
Cider Dressing

Santa Barbara Smoked Salmon

Artisanal Bagel, Heirloom Tomatoes,
Red Onion, Capers, Cream Cheese

Blue Buffalo Burger

Grilled Ground Buffalo, Fried egg,
Maytag Blue Cheese, Wild Arugula,
Sweet Onion Marmalade, Served on a
Toasted Amish Bun, Choice of Sea
Salt Fries or Mixed greens

Bottomless Mimosa \$13

