BRUNCH MENU

The Root  15
*Two Eggs any Style, House Bacon, House Potatoes
Add a beer and a shot +3

French Toast  16
Sourdough, Chocolate Creme, Vanilla Chantilly, Candied Walnut

Vegetable Hash  18
Seasonal Vegetables, Truffle Vinaigrette,
Yukon Gold Potatoes,
Sweet Potato
(Add Any Style Eggs) +2

Market Omelet  17
Stracciatella, Pepper Jelly, Seasonal Vegetables
and House Potatoes

Prawns & Grits  21
Fire Roasted Hawaiian Prawns, Creamy Stone Ground Grits, Piccalilli, Cilantro

Brunch Pastries

Blueberry Lemon Muffin  5
Streusel

Sides

Toast  6
Phlour Bakery Sourdough

Crispy Potatoes  7
Green Onions, Butter

Cultivate Bacon  9
Thick Cut House Cured & Smoked

Two Eggs  4
*Any Style

Beverages

Beermosa  8
Michelada  8
Bloody Mary  10
Mimosa  12
Daydream Coffee

Daydream Hot Tea
Calabrian Earl Grey
Green Gold Green Tea
Daydreamin Herbal

Menu Created by Chef Carlos Cruz
Please notify your server of any Food Allergies or Dietary Restrictions you may have
*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.
Breads Provided by Phlour, Coffee & Tea by Daydream in 6 or more.