



BRUNCH MENU

Brunch menu available Sundays from 12pm-4pm. The full dinner menu is also available.

BRUNCH MENU

The Root 15

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

French Toast 16

Ciabatta, Lime Curd, Rum Panna Cotta,
Candied Nuts and Seeds

Vegetable Hash 18

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

Lox 17

Cured Salmon, Soft Boiled Egg, Fresh & Pickled Vegetables, Horseradish Creme, Rye Sourdough

Quiche 17

Smoked Feta, Charred Broccolini, Swiss Chard,
Farm Greens

Brunch Pastries

Banana Coffee Cake 5

Cinnamon Swirl, Almonds

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

Beerмосa 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 Coffee

A 20% Gratuity will be added to parties of 6 or more.