

BRUNCH

JERUSALEM BAGEL & SALMON PASTRAMI 14
Whipped goat cream cheese, house pickles,
heirloom allium



RABBIT & WAFFLE (limited) 23
Korean fried rabbit with yeast rise Belgium
waffle, sidecar spiced honey

JAPANESE OMELETTE 16
Housemade "spam", rishiri konbu sushi rice, IPA
tare (gf)

SHAKSHUKA EGG 15
Pommes frites, vegetable hash, emoji egg,
housemade ricotta (gf,vt)

LARDON SALAD 14
Slow braised & panko fried boneless hog tail,
poached egg, frisée



HOUSEMADE YOGURT 7
Rolled oats, sunflower seeds, pepitas, almonds,
seasonal fruit (gf,vt)



JERK SPICED DUCK HEARTS 8
Pickled pineapple, thyme salt, EVOO (gf)

"TETRIS" TOTS 9
Red kuri squash tots, sicilian pistachio aioli (vt)

BABY CHICORY SALAD 10
Italian chicories, marinated hachiya persimmon,
roasted wood ear mushrooms, sweet potato
vinaigrette & fresh Himalayan black truffle (v,gf)

v = vegan | vt = vegetarian | gf = gluten free

EXECUTIVE CHEF: RACHEL ARONOW

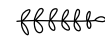
BRUNCH COCKTAILS

BLOODY DOMINGO 12 | rocks
agaves cortez mezcal, tomato, shoyu, chile

THE DUTCHIE 12 | tall
bols genever, pineapple gum, lemon, dank
double ipa

GAZPACHO VODKA & TONIC 8 | tall
gazpacho infused st. george vodka, tonic, lemon

ROSÉ SANGRIA 12 | tall
spanish rosé, strawberries, orange



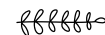
COFFEE 3

HOT TEA 3
breakfast blend, green mint, chamomile

FRESH SQUEEZED JUICE 5
orange, grapefruit

FRESH LEMONADE 5

UNCLE GEE ICED TEA 5
lychee black tea



SIDES

BACON 5

COPPA 6

POMMES FRITES 4

FRESH FRUIT CUP 3

JERUSALEM BAGEL 3

NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES
18% GRATUITY IS ADDED TO ALL PARTIES OF 6 OR MORE
CORKAGE : \$25 per 750ml Bottle