



# BRUNCH MENU

## DRINKS

MIMOSA	\$15	APEROL SPRITZ	\$14
GREY HOUND	\$15	BLOODY MARY	\$16
ESPRESSO MARTINI	\$17		

## FOOD

<b>CAULIFLOWER CAESAR</b> KALE, FOCACCIA BREAD CRUMB ADD GRILLED CHICKEN +4	\$16	<b>GREEK YOGURT PARFAIT</b> OUR GRANOLA & FRESH FRUIT	\$13
<b>RICOTTA PANCAKES</b> FRESH BERRIES, VANILLA BEAN ANGLAISE	\$17	<b>WILD MUSHROOM HASH</b> FRIED EGGS, POTATOES, HERBS	\$23
<b>BREAKFAST SANDWICH</b> FENNEL SAUSAGE, BEECHER'S CHEESE, FRIED EGG, SPICY MAYO, YUKON GOLD POTATOES	\$18	<b>AVOCADO TOAST</b> SOFT COOKED EGG, FRESNO CHILI	\$15
<b>SMOKED SALMON OMELET</b> SMOKED SALMON, TARRAGON, PICKLED SHALLOTS, YUKON GOLD POTATOES DILL CREME FRAICHE	\$23	<b>TAVERN BURGER</b> NIMAN RANCH BEEF, AMERICAN CHEESE, DILL PICKLE, THOUSAND ISLAND, GRILLED ONIONS, FRIES	\$21
<b>BEN PARIS BREAKFAST</b> FRIED EGGS, YUKON GOLD POTATOES, BACON, OR SPICY SAUSAGE, YOGURT & GRANOLA	\$21	<b>FRIED CHICKEN SANDWICH</b> NAPA CABBAGE KIMCHI, PICKLED CUCUMBER, SRIRACHA MAYO, FRIES	\$20
<b>BAKED EGGS</b> TENDER HERBS, TOMATO CONFIT, CHICKPEAS, FETA, FOCACCIA	\$20	<b>WAGYU BURGER</b> THYME AIOLI, RED WINE ONION JAM, MURRAY'S BRIE, FRIES	\$25
		<b>TURKEY CLUB CROISSANT</b> SMOKED BACON, LETTUCE, TOMATO & GREEN GODDESS, FRIES ADD AVOCADO \$2	\$21

## COFFEE & TEA

DRIP, ESPRESSO, AMERICANO, MACCHIATO \$6  
CORTADO, CAPPUCCINO, LATTE \$7  
ENGLISH BREAKFAST, EARL GREY, JASMINE GREEN, CHAMOMILE, PEPPERMINT, MASALA CHAI \$5  
FRESH SQUEEZED ORANGE JUICE, GRAPEFRUIT JUICE \$6

## SIDES

SAUSAGE OR BACON	\$5
YUKON POTATOES	\$7
PARMESAN TRUFFLE FRIES	\$11

## SWEETS

CARROT CAKE WITH CREAM CHEESE ICING	\$7
NUTELLA SUNDAE	\$8

\*A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.