



BRUNCH

GRANOLA BOWL (GF)(VE)	\$11
STRAUS YOGURT, SEASONAL JAM, BANANA GRANOLA, SOFTLY WHIPPED CREAM	
FRENCH TOAST (VE)	\$19
HALF ENGLISH	\$20
SOFT-POACHED EGG, POTATO, TOMATO, MUSHROOMS, HOUSEMADE SAUSAGE, BARBARI BREAD	
CROQUE MONSIEUR	\$21
RACLETTE, APPLE BEE CHEDDAR, LOWRY ROYAL HAM	
BLACK GARLIC GREENS (VE)	\$8
SEASONAL GREENS, BUTTER, BLACK GARLIC	
RANCHO GORDO LENTILS (VE)	\$14
GREEN LENTILS, SOFT-POACHED EGG, SHALLOT	

SMORREBROD (OPEN-FACED SANDWICHES)

SMOKED TROUT	\$15
PICKLED RED ONION, REMOULADE	
CONFIT WEISER POTATO & TUNA SALUMI	\$16
PICKLED RED ONION, DILL, AIOLI	
CORONATION EGG (VE)	\$13
CURRIED EGG SALAD, SOFT-BOILED EGG, PICKLED RED ONION, DILL	
TOMAT (VE)	\$13
TOMATO, BASQUE AIOLI, THYME, OLIVE OIL	

LUNCH (11 AM - 2:30 PM)

SCOTCH EGG (20 MINUTES)	\$19
HOMEMADE SAUSAGE WRAPPED JAMMY EGG, SERVED WITH GREEN SALAD AND MUSHROOM KETCHUP	
CONFIT DUCK WITH THOUSAND LAYERS POTATOES	\$28
ROASTED SLOW-COOKED DUCKLEG, SERVED WITH FRIED THINLY SLICED POTATO & TARRAGON	
JEWELLED CHIRASHI	\$26
SASHIMI, NUKA PICKLES, HOUSE-CURED IKURA, MILLED CALROSE RICE	

BEVERAGE

KOJI MISO CARAMEL LATTE	\$8
CAFE DE OLLA LATTE	\$7.50
HONEY LATTE	\$7.50
VANILLA LATTE	\$7.50
MOCHA	\$8.50
CLARIFIED COLD BREW	\$7
ESPRESSO	\$4.50
MACCHIATO	\$4.75
CORTADO	\$4.75
FLAT WHITE	\$5.50
CAPPUCCINO	\$5.50
LONG BLACK	\$5
AMERICANO	\$5
LATTE	\$6
HOUSE-ROASTED HOJICHA	\$7.50
TEA	\$5
EARL GREY, ENGLISH BREAKFAST, JASMINE, CHAMOMILE, ROOIBOS	
HOT CHOCOLATE	\$6.50/8
FRESH-SQUEEZED ORANGE JUICE	\$7.50

LIBATION

MIMOSA \$14
BRUT CAVA, ORANGE JUICE
SEAFARER KÖLSCH \$7
THREE WEAVERS BREWING CO.
POPPY APRICOT SAISON \$9.5
SMOG CITY BREWING CO.

ADD ONS

+ SHOT	\$1.75
+ VANILLA	\$1.25
+ HONEY	\$1.50
+ CREAM TOP	\$1.50
WHOLE / OAT MILK ONLY	

(VE) VEGETARIAN (GF) GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS