



BRUNCH

a la carte

AREPAS—10

A breakfast sandwich with scrambled eggs, chorizo, shredded pork, and queso palmita cheese served on a corn muffin

SHAKSHUKA—10

Two eggs poached in a spicy tomato sauce, herbed flat bread, yogurt

ASSORTED PASTRIES—8

House made pastries, scones, and croissants served with a selection of jams, preserves, and butters

MEXICAN HUEVOS RANCHEROS—10

Refried black beans, chorizo, corn tortilla, fried egg, roasted tomato salsa, pico de gallo, avocado

FATTOUSH—8

Salad of chopped tomato, cucumber, radish, pita, sumac, chickpeas, red onion, lemon

SCRAMBLED FARM EGGS—10

Crème fraîche, cheddar cheese, chives, fingerling potato hash

BELGIAN WAFFLE—8

Champagne sabayon sauce, blackberries

SEASONAL BERRY PARFAIT—10

Wild honey yogurt, granola, local seasonal fresh berries

TACOS AL PASTOR—14

Grilled pineapple, roasted pork, salsa, corn tortilla

BOLIVIAN QUINOA SALAD—10

A salad of quinoa, smoked chiles, sweet corn, tomato, avocado, lime vinaigrette

ON THE SIDE

HONEY CURED BACON /

GRILLED HAM STEAK /

BREAKFAST SAUSAGE LINKS—4 ea.

SKIRT STEAK WITH CHIMICHURRI—8

JUMBO SHRIMP—6