

MOTHERS DAY BRUNCH

ACAI BOWL | \$24

Acai Yogurt, and Chia Seeds, topped with Grilled Peaches, Strawberry, Blueberry, Raspberry, Blackberry, Banana, Toasted Coconut Granola

LOCALLY SOURCED BABY GREEN MIX | \$18

*Mixed Greens, Heirloom Baby Tomatoes, Cucumber, Watermelon Radish, Grilled Corn with Strawberry & Sherry Vinaigrette.
Add a protein for \$10*

AVOCADO TOAST | \$20

Multigrain Bread with Avocado Puree, Sliced Cucumber, Alfalfa Sprouts, Citrus Oil and Red Pepper Flakes, Add 2 Cage-Free Egg for \$10

STUFFED FRENCH TOAST | \$25

Brioche Bread filled with Mango Cream Cheese and Topped with Powder Sugar and Fresh Strawberries

BREAKFAST FLATBREAD | \$22

Sunny Side Up Egg, Thick-Cut Bacon, Mozzarella, Onion Jam, Diced Tomato and Parsley for Garnish

HUEVOS RANCHEROS | \$25

Corn Tostadas, Choice of Eggs (Cage-Free), Salsa Verde (Tomatillo), Cotija Cheese, Sour Cream, Cilantro and Pickled Red Onion.

TRADITIONAL EGGS BENEDICT | \$26

Cage Free Poached Eggs, Canadian Bacon, Hollandaise with a Side of Breakfast Potatoes

LYCHEE AND STRAWBERRY CAKE | \$14

Strawberry Sponge Cake, Elderflower Mousse, Strawberry-Lychee Coulis, Meringues

HORCHATA MOCHA POT DE CREME | \$14

Spiced Dark Chocolate Pot de Crème, Horchata Chantilly, Salted Caramel, Spiced Pecans

BLUEBERRY CITRUS PAVLOVA (VEGAN) | \$12

Blueberry Lime Compote, Lemon Curd, Lavender Coconut Cream