

POV

BRUNCH MENU

FRESH FRUIT 11

SEASONAL HAND CUT FRUIT, GREEK YOGURT

FUEL SALAD 14

BABY KALE, MICRO SHOOTS, GARDEN VEGETABLES, SEEDS,
GINGER VINAIGRETTE
ADD CHICKEN 7
ADD SHRIMP 9

CAESAR SALAD 14

ROMAINE, SHAVED PARMESAN CHEESE, GRILLED CROSTINI,
HOUSE MADE CAESAR DRESSING
ADD GRILLED CHICKEN \$7
ADD GRILLED SHRIMP \$9

TOGARASHI SALMON SALAD 28

GREENS, JULIENNE VEGETABLE, CRISPY QUINOA, MISO SOY VINAIGRETTE

TUNA POKE' 20

FORBIDDEN RICE, AVOCADO, TOBIKKO

FRESH MOZZARELLA 16

OLIVES, KUROZO VINEGAR,
BLACK LAVA SALT

BAKED EGGS MERGUEZ 19

SHAKSHUKA, BRAISED VEGETABLES, LEBNEH

FRENCH TOAST 17

HAZELNUT CREMA, APPLES, BLIS MAPLE SYRUP

THE BRUNCH BURGER 22

GRILLED 8oz GROUND SIRLOIN, OVER EASY ORGANIC EGG,
EXOTIC MUSHROOMS, SAN JOAQUIN GOLD CHEDDAR, TRUFFLE JUS

LEMON PANCAKES 17

CHERRY COMPOTE

DUCK EGG HASH 20

GUAJILLO BRAISED DUCK, CARAMELIZED SWEET POTATO

EGGS BENEDICT 18

POACHED EGGS, ENGLISH MUFFINS, HAM, BACON JAM, HOLLANDAISE

DOUBLE MAINE LOBSTER 68 / s.40

KIMCHI FRIED RICE, YUMYUM SAUCE, SUNNY SIDE UP ORGANIC EGG

CHEF RONDE'S CRAB CAKE 36

LOCAL CORN, FAVA BEAN SUCCOTASH

SIDES 8

CHICKEN SAUSAGE / PORK MAPLE SAUSAGE / APPLEWOOD BACON

20% SERVICE CHARGE WILL BE ADDED TO BOTTLE SERVICE AND PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WDC 3/12 2-5