



BRUNCH MENU

The Root 15

*Two Eggs any Style, House Bacon, House Potatoes
Add a beer and a shot +3

French Toast 16

Sourdough, Chocolate Creme, Vanilla Chantilly, Candied Walnut

Vegetable Hash 18

Seasonal Vegetables, Truffle Vinaigrette,
Yukon Gold Potatoes,
Sweet Potato
(Add Any Style Eggs) +2

Market Omelet 17

Stracciatella, Pepper Jelly, Seasonal Vegetables
and House Potatoes

Prawns & Grits 21

Fire Roasted Hawaiian Prawns, Creamy Stone Ground Grits, Piccalilli, Cilantro

Brunch Pastries

Blueberry Lemon Muffin 5

Streusel

Sides

Toast 6

Phlour Bakery Sourdough

Crispy Potatoes 7

Green Onions, Butter

Cultivate Bacon 9

Thick Cut House Cured & Smoked

Two Eggs 4

*Any Style

Beverages

Beermosa 8

Michelada 8

Bloody Mary 10

Mimosa 12

Daydream Coffee

Daydream Hot Tea

Calabrian Earl Grey
Green Gold Green Tea
Daydreamin Herbal

Menu Created by Chef Carlos Cruz

Please notify your server of any Food Allergies or Dietary Restrictions you may have
*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.
Breads Provided by Phlour, Coffee & Tea by Daydream rties of 6 or more.