

Brunch Restaurant Week

First Course

Coconut Chia Seed Parfait †
*toasted coconut granola, mango,
candied blueberries*

(choose 1)

Roasted Red Tomato & Basil Frittata
sundried tomato pesto, grana padano, calabrian chili oil

‘Chicken & Biscuits’
*Nashville hot fried chicken, blue cheese biscuits,
housemade pickles*

Chilaquiles
*hand pulled chicken, sunny side up egg,
cotija cheese, pickled red onion*

Braised Short Rib ‘Huevos Rancheros’
sunny side up eggs, black beans, cotija

BEC Sandwich
croissant, aged cheddar, double smoked bacon, fresno aioli

‘Oreo Cookie’ Pancakes

Shakshuka Baked Eggs
Mediterranean style tomato sauce, spinach, feta

Dessert

“LES, NYC” Doughnuts
dark chocolate fudge, berry & caramel sauces

\$30

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

† Can be made gluten-free, please ask your server