

BRUNCH MENU

SEBASTIAN LAROCCA

THE EGGS

OMELETTE

BRIE CHEESE, MUSHROOMS, CHARRED ONIONS, ROASTED TOMATO CILANTRO SALSA, BREAKFAST POTATOES
14

BENEDICT

SMOKED SALMON, PASSION FRUIT HOLLANDAISE, TWO POACHED EGGS, ENGLISH MUFFIN, BREAKFAST POTATOES
18

HUEVOS RANCHEROS

4OZ FLAT IRON STEAK, BRAISED BLACK BEANS, TWO FRIED EGGS, CORN TORTILLAS, SALSA VERDE, COTIJA CHEESE
17

BLT + A CROISSANT

SMOKED BACON, TOMATO, LETTUCE, FRIED FARM EGG, AVOCADO MAYO
12

AVOCADO TOAST

SOURDOUGH TOAST, SMASHED AVOCADO, PUMPKIN SEEDS, CHERRY TOMATOES, JALAPENO, CILANTRO, POACHED FARM EGG
14

STEAK A CABALLO

4OZ FLAT IRON STEAK, FRIED EGG, SUN DRIED TOMATO CHIMICHURRI, PARSLEY AND RED ONION SALAD, BREAKFAST POTATOES
22

SIDES

LOW-FAT FRUIT YOGURT	5
MUFFIN / CROISSANT / ENGLISH MUFFIN	6
BREAKFAST POTATOES	5
HAM	5
APPLEWOOD-SMOKED BACON	5
TURKEY OR PORK SAUSAGE	5
SINGLE PANCAKE	5

PURCHASE ANY TWO SIDES FOR \$8
OR THREE FOR \$13

FROM THE KITCHEN

THE COMPLETE BREAKFAST BUFFET

ENJOY A FULL SELECTION OF HOT DISHES INCLUDING MADE-TO-ORDER OMELETS, CEREAL, YOGURT AND FRESH BAKED BREADS; CHOICE OF JUICE, COFFEE, AND TEA
AVAILABLE FROM 7AM - 11AM ONLY
24

THE SALAD

ARUGULA, BABY GEM, STRAWBERRIES, TOASTED ALMONDS, PICKLED ONIONS, FRESH RICOTTA CREAM, POPPYSEED DRESSING
11

PAIN PERDU

CHALLAH BREAD FRENCH TOAST, FROSTED FLAKE CRUST, MANGO VANILLA SAUCE, WHIPPED CREAM
14

COCONUT FRIED SHRIMP & WAFFLE

MAPLE SYRUP, SERRANO PEPPERS, CILANTRO
16

THE BRUNCH PIZZA

ONIONS, GUANCIALE, SPINACH, EGG, ROASTED TOMATO SAUCE, FRESH MOZZARELLA
12

GRILLED CHICKEN SANDWICH

TOASTED CONFIT GARLIC CIABATTA, ROASTED PEPPERS, RICOTTA, ARUGULA, CHARRED ONIONS, BREAKFAST POTATOES
16

THE SWEETS

GRILLED NUTELLA SANDWICH

CHALLAH BREAD, CARAMEL SAUCE
8

MY GRANDMOTHER'S CARAMEL FLAN

DULCE DE LECHE
6

PB&C

CHOCOLATE BROWNIE, CHOCOLATE BAKED CUSTARD, PEANUT CREMEUX, CARAMEL PEANUT NOUGAT
12

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free. A gratuity of 20% will be added to groups of 6 or more.

CØCKTAILS

ESPRESSO MARTINI - Vanilla Vodka, King & Dane Coffee Liqueur, Demerara, Espresso	16
FYR MARY - Herb Infused Vodka, Yuzu, House Mix, Pickles	15
EL DIABLO - Patron Reposado Tequila, Creme de Cassis, Lime, Ginger	16
VENICE BEACH SPRITZ - Aperitivo Select, Fino Sherry, Seville Orange Aperitif Wine, Prosecco	16
CAIPIRINHA - Novo Fogo Cachaca, Lime, Sugar	16
THE SEEKER - Bianco Vermouth, Velvet Falernum, Orange Curaçao, Sparkling Rosé	16

BEER ØN TAP

NOCTERRA AND FYR COLLABORATION, "CONNIE 5" Hazy I.P.A - Powell, OH 5.5%ABV	9
GEMUT, "GOLEM" Czech Lager - Columbus, OH 5.0%ABV	9
JACKIE O'S, "MYSTIC MAMA" West Coast I.P.A. - Athens, OH 7.0%ABV	9
FORBIDDEN ROOT "STRAWBERRY BASIL" Spiced Hefeweizen - Columbus, OH 5.0%ABV	9
LITTLE FISH, "KARMAFEST" Amber Lager- Athens, OH 5.0%ABV	9

SPIRIT FLIGHTS

WATERSHED DISTILLERY - Columbus, OH Private Barrel 4yr Bottled in Bond Bourbon Barrel Strength 5yr Bourbon Finished in Nocino Barrel Barrel Strength 6yr Bourbon Finished in Applejack Barrel	50
WILLET DISTILLERY - Bardstown, KY Pot Still Bourbon Small Batch 4yr Straight Rye Eight Year Wheated Bourbon	80

SPIRIT FREE

PINK & TONIC - Lyre's Pink London Spirit, Fever Tree Tonic, Lemon, Lime, Herbs	10
FREE BIRD - Lyre's Agave, Lime, Grapefruit Soda, Agave	10
ESPRESSO MARTINI (NON-ALCOHOLIC) - Lyre's Dark Cane, Lyre's Coffee, Espresso, Demerara	10
MOJITO - Lyre's Cane Spirit, Lime, Mint, Sugar (Have one with Bacardi for \$16)	10

BØTTLES & CANS ØF BEER & CIDER

QUILMES, LAGER Buenos Aires, AR 4.9%ABV 12oz	8
URBAN ARTIFACT, "TEAK" FRUITED SOUR Cincinnati, OH 7.2%ABV 12oz	8
NEGRA MODELO, DARK LAGER Mexico City, MX 5.4%ABV 12oz	8
ETTINE DUPONT, CIDRE BOUCHE BRUT DE NORMANDIE France 5.5%ABV 375ml	20
ATHLETIC BREW CO., "RUN WILD" NON-ALCOHOLIC I.P. A . Stratford, CT 0.5%ABV 12oz	8

WINE BY THE GLASS

SPARKLING

Bisol "Jeio", Prosecco	{Veneto, IT} Glera (NV)	14 / 56
Agnes & Renee Mosse "Moussamoussettes" Pet-Nat Rosé	{Loire Valley, FR} Pineau d'Aunis, Grolleau, Cabernet Franc (2021)	15 / 60
J.Lassalle, Champagne 1er Cru Brut Cuvée Préférence	{Champagne, FR} Pinot Meunier, Chardonnay, Pinot Noir (NV)	33 / 128

RØSÉ AND ØRANGE

Peyrassol, Méditerranée La Croix	{Provence, FR} Grenache, Cinsault, Viognier (2021)	16 / 64
*Jean Pascal Aubron, Contact!	{Loire Valley, FR} Melon de Bourgogne (2021)	14 / 56

Zuccardi, Serie A	{Salta, AR} Torrontés (2020)	14 / 56
Gaintza Txakolina	{Getaria, ES} Hondarrabi Zuri, Gros Manseng (2021)	14 / 56
Stoneleigh	{Marlborough, NZ} Sauvignon Blanc (2021)	16 / 64
Catena, Appellation Lujan de Cujo "White Clay"	{Mendoza, AR} Semillon, Chenin Blanc (2022)	16 / 64
Columna	{Rias Baixas, ES} Albariño (2022)	15 / 60
Viña Cobos By Paul Hobbs Felino	{Mendoza, AR} Chardonnay (2019)	16 / 64
My Favorite Neighbor "Blanc"	{San Luis Obispo, CA} Chardonnay (2021)	21 / 84

*Pierre-Marie Chermette, Fleurie Banshee	{Burgundy, FR} Gamay (2020)	15 / 60
*Benjamin Taillandier, Vini Viti Bibi Les Lunes	{Sonoma Coast, CA} Pinot Noir (2021)	16 / 64
*Fabien Jouves, 'Tu Vin Plus Aux Soirées'	{Languedoc-Roussillon, FR} Cinsault, Minervois, Grenache (2020)	15 / 60
Catena, Appellation La Consulta	{Mendocino County, CA} Zinfandel (2021)	16 / 64
Finca Decero, Remolinos Vineyard Agrelo	{Loire Valley, FR} Cabernet Franc, Cot (2022)	16 / 64
Harvey & Harriet, Red Blend	{Mendoza, AR} Malbec (2019)	18 / 72
SIMI, Landslide Vineyard	{Mendoza, AR} Cabernet Sauvignon (2018)	17 / 68
	{Paso Robles, CA} Cabernet Sauvignon, Syrah, Petit Verdot, Malbec (2019)	24 / 96
	{Alexander Valley, CA} Cabernet Sauvignon (2018)	26 / 104

*DENOTES MINIMAL INTERVENTION (AKA NATTY) WINES