BRUNCH		BRUNCH COCKTAILS	BUILD YOUR OWN PLATE
The A.B.C. Omelet $\star$	\$11	\$8.5	
<ul> <li>A. choose your two eggs:</li> <li>whole egg or egg white</li> <li>B. choose your ingredients:</li> </ul>		<b>Bloody Mary</b> citron, house spice mix, creole	Maple Breakfast Sausages (2) ★ \$6
tomato, onion, mushrooms, spinach, ham <b>C.</b> choose your cheese: american, cheddar, smoked gouda, pepper ja	ack	bitters, tomato juice Mimosa	Applewood Smoked Bacon (4) $\bigstar$ \$6
served with skillet potato Huevos Rancheros Breakfast Bowl O	\$13	B&G champagne, apricot liqueur, fresh orange juice	Grilled Pork Belly (2) $\star$ \$6
chorizo fried egg, black beans and rice, salsa verde, cotija, avocado-butter toast <b>Farmers Benedict O</b>	\$14	<b>Peach Bellini</b> B&G champagne, peach schnapps, fresh orange juice	Two Eggs Your Way ★ \$6
griddled portuguese muffin with ham, tomato, spinach and a soft poached egg topped with kale hollandaise. served with NoLo skillet	φ14	<b>Kir Royale</b> champagne, crème de cassis,	NoLo French Toast (2) 🗘 💲
breakfast potato		chambord splash	Granola Yogurt Parfait \$4
<b>Chicken and Waffle Sliders</b> country fried chicken, smoked salt waffle, bourbon-maple local syrup served with skillet potato	\$13	<b>Screwdriver</b> absolut, fresh orange juice	Charred Avocado ★ \$4
<b>Smoked Salmon "Bruschetta"</b> house smoked salmon, tomato crème fraiche, micro basil, grilled everything bagel served with skillet potato	\$15 h		Skillet Potato ★ \$6 Seasonal Fruit Cup ★ \$4
<b>Bangers and Mash O</b> grilled irish bangers, mashed potato waffle, smoked onion gravy	\$16	NOIO	★ gluten free ♀ gluten free upon request
<b>Steak and Eggs Skillet ★</b> short rib-fingerling hash, dowie farms duck egg pimento rouille	\$18 ,	BISTRO & BAR	UPCOMING EVENT
Hangover Patty Melt O two smashed beef patties, grilled pork belly,	\$17		Wine Tasting Monday, November 6 6:30 – 8:30pm Enjoy 25 wines for \$25 as well as local artists
fried egg, rye, hollandaise Steel Cut Oats	\$10	Brunch Served Sunday, 10am – 2pm	from Western Avenue Studios. Each artist will have a sampling of their art for sale.
side of: seasonal fruit, crushed almonds, and brown sugar or local maple syrup			Light hors d'oeuvres will be served. No reservations needed.