



BRUNCH

“time is an illusion. brunch time doubly so...”

starters

lentil soup green lentils, chick peas, \$8
root vegetables, basil, ricotta and pecorino cheese

arugula salad \$8
with shaved fennel, hazelnuts,
caña de oveja cheese, and lemon vinaigrette

winter salad \$8
baby carrots and baby beets with speck,
watercress, and red wine vinaigrette

granola \$6
with greek yogurt, fresh berries, and honey

cheese and charcuterie board \$6
chef's choice, 1oz each with crackers

eggs

omelet 'dison' \$8
feta cheese and dill
served with choice of home fries or salad

omelet 'wild mushrooms' \$10
mushrooms, house-made ricotta, and truffle butter
served with choice of home fries or salad

eggs benedict 'vinoteca' \$10
two poached eggs on gruyere toast,
hollandaise, frisée salad with pulled pork,
and roasted garlic vinaigrette

steak and eggs \$18
'new frontier' bison strip loin, two eggs any style,
roasted red peppers, roasted potatoes, and onions
sautéed in pimentón

pan catalan and eggs \$9
2 eggs sunny-side up, tomato pulp, prosciutto,
manchego cheese and salad

egg sandwich \$9
applewood smoked bacon, caramelized onions,
cheddar cheese, and fried egg
served with salad

others

pancakes \$8
choice of ginger butter, blue berries, or plain

french toast \$8
with orange marmalade

bagel & lox \$10
cream cheese, cured salmon, capers, shallots
served with salad

grilled cheese \$9
parmesan regiano, prosciutto, and arugula
served with salad

sides

two eggs any style \$6

cheddar grits \$4

home-fries \$4

toast \$2

english muffin \$2

bagel \$4

with cream cheese \$6

½ grapefruit \$3

applewood smoked bacon \$4

lamb sausage \$4

beverages

fresh squeezed orange juice \$4

fresh squeezed grapefruit juice \$4

mimosa (brut and OJ) \$5

bellini (brut, OJ, and peach schnapps) \$5

kir royal (brut and crème de cassis) \$5

bloody mary \$5

with house-infused habañero, bacon vodka \$7

michelada (beer, v8, lime, salt) \$5