

- 18% service charge will be added to parties of six or more.
- Gluten free modifications will incur a \$2/dish charge where applicable.

BRUNCH

- \$12 **Warm Banana Bread**
Savory Cocnout Yogurt, Red Bean Honey, House Made Granola, Berries
- 16 **Peanut Butter & Jelly Waffles**
Yeast Waffles, Peanut Butter, Bacon, Blueberry Jam, St. Leon Maple Syrup
- 16 **Mushrooms On Toast**
2 Poached Eggs, Crispy Cheddar, Grana Padano, Truffle & Chili Oil
- 18 **Steamed Eggs**
Snow Crab, Dashi, Ikura, Nori
- 16 **Eggs Benny** *Served w/ Kimchi Hollandaise & Hash Browns*
Choice of Pork Belly & Kimchi
Prawns & Guacamole
Fried Chicken w/ Chili Oil or
Spinach & Mushroom
- 18 **Breakfast Hash Stone Bowl** *Served w/ Kimchi Hollandaise & 2 Eggs*
Beef, Chicken, Shrimp or Pork
- 6 **Kids Brunch** *Choice of*
Fried Chicken Sandwich w/ Side
Bacon, Egg, Toast & Hash
Waffle, Fresh Fruit, St. Leon Maple Syrup

BRUNCH SIDES

- 2 **Toast**
- 3 **Hash Browns**
- 4 **Fresh Fruit Cup**
- 5 **2 Eggs**
- 6 **Double Smoked Bacon**

ELIXIR OF LIFE

- 9 **Shin Ramen Caesar (1oz)**
Glendalough Irish Whiskey, Spiced Clamato, Lime
- 9 **Yuzu Mimosa**
Canaletto Prosecco, Orange Juice, Yuzu

MORNING GLORY

- 3 **Juice**
- 3 **Coffee**
- 4 **Espresso/Americano/Tea**
- 5 **Latte**

BRUNCH
SATURDAY & SUNDAY 11 AM - 3 PM