

- 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 **House Made Granola**
Grilled Seasonal Fruit, Yogurt, Red Bean Honey
- 16 **Sweet Potato Buttermilk Pancakes**
Sweet Potato Custard, Fruit Salsa, Raspberry Cream, Pine Nut Purée
- 16 **Mushrooms On Toast**
2 Poached Eggs, Crispy Cheddar, Grana Padano, Truffle & Chili Oil
- 16 **Dashi Braised Eggs**
Prawns, Tobiko, Green Onion, Romaine
- 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
- 8 **Kids Brunch** *Choice of*
Fried Chicken Sandwich w/ Side
Bacon, Eggs, Toast & Hash
Sweet Potato Buttermilk Pancake

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