## PENROSE

January 3, 2016

Breakfast for the table. . . . . \$25 per person Flatbreads with yogurt & spreads Merguez sausages & scrambled eggs Radish, herb & shaved carrot salad Clementines & dates Morocccan pistachio pastry



French feta in za'atar oil 6 Three merguez sausages with herb salad 10 Two chicken piri piri kebabs with charmoula 6 Crispy potatoes with harissa 6 Grilled bread with olive oil 6 Flatbreads with beet puree, herb jam & yogurt 12  * Six hog island sweetwater oysters with rosé mignonette 16 Arugula & frisée with radishes, feta & mint 10 Pink lady apples with kohlrabi, celery & walnuts 12 Farro with roasted winter vegetables, pistachios, pomegrante & yogurt 14  Shakshouka with a farm egg, black olives and yogurt 10 Two ceci flour pancakes with kumquat-blood orange compote, labneh, honey & pistachios 12 Spiced lamb & hummus flatbread with a fried egg & salsa rossa 18 Grilled brandt farms bavette steak with a fried egg & chimichurri 24	
Bloody Mary10 vodka, gin, aquavit or tequila  Batanga10 tequila, amaro, lime, cola, salt  Bird of Paradise Fizz10 gin, lemon, lime, cream, egg white, club soda, raspberry, peruvian bitters  Irish Coffee10 irish whiskey, espresso, demerara, coconut whipped cream	Coffee3 Espresso3 Americano3 Cortado3  Tisane [mint]4 Sweet Dew [green]4 Golden Monkey [black]4 Large Leaf [puerh]4

All of our produce, meat, poultry & fish come from farms, ranches & fisheries guided by principles of sustainability.

Please, no electronic devices at the table. Thank you! We politely decline menu modifications & substitutions.

Due to the severe drought, we will only be providing water upon request. Thank you for your understanding.