



BRUNCH

housemade **GRANOLA**
seasonal fruit, choice of yogurt or milk \$9

earl grey and blueberry **COFFEECAKE**
whipped crème fraiche \$7

cured **SALMON**
house toast, citrus mascarpone, pickled fennel,
red onion, watercress salad \$17

OLD BUS SALAD
little gems, raspberry vinaigrette, goat cheese,
avocado, fresh herbs \$12

EGGS BENEDICT
poached eggs, Jenn's english muffins,
pulled pork, brown butter hollandaise \$14
veg option with seasonal vegetables \$12

oatmeal-maple **PANCAKES**
brown butter syrup, seasonal berries,
praline, oatmeal crunch \$14

grilled **STEAK SANDWICH**
roasted tomatoes, balsamic onions, blue cheese,
arugula, toasted brioche bun \$15

SIDES

fried **POTATOES, ONIONS, PEPPERS** \$5

housemade breakfast **SAUSAGE** patties \$7



DRINKS

BEER-GRONI \$11

Into the Mild | Campari | Carpano Antica
Orange Essence

ST. GEORGE SPRITZ \$10

Bruto Americano | Carpano Antica | Grapefruit
Lemon | Sparkling Wine | Grapefruit Twist

MIMOSA \$9

Fresh OJ | Sparkling Wine | Orange Liqueur

CHILLED MELON DOLIN BLANC \$8

neat, rocks or topped with soda
mint garnish

BLOODY MARIA \$11

Okra-infused Blanco Tequila | Lime | Jalapeno
Green Gazpacho | Spicy Salt Rim

BLOODY MARY \$11

Vodka | House Bloody Mary Mix | Salt Rim

ZOMBIE APOCALYPSE \$11

Irish Whisky | Coffee Liqueur | Amaro
Coffee Ice Cube | Soda | Whipped Cream

REDHEADED STRANGER \$11

Whiskey | Amaro Nonino | Leopold's Aperitivo
Dry Vermouth | Orange Twist

THREE LEGGED DOG \$11

Rye | Cognac | Sfumato Rababaro
Yellow Chartreuse | Maraschino
Orange Bitters