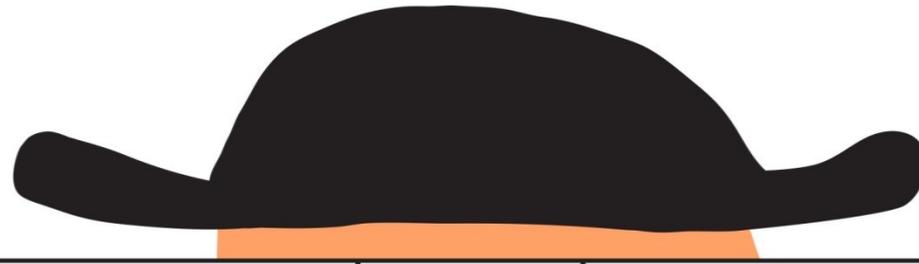


BRUNCH MENU



SPECIALS

- Breakfast Sandwich bacon, egg, cheese, homemade buttermilk biscuit.....\$13
- Wild Mushroom Omelette chanterelle, hen of the woods, beech mushrooms.....\$12
- Croque Madame ham, cheese, fried egg.....\$14
- Homemade Buttermilk Biscuit bacon, hopscotch cheddar, fig jam.....\$7

SNACKS

- Marinated Olives casaveltrano, kalamata, picholine, gaeta, olive oil.....\$6
- Agurkesalat pickled cucumber, sweet onion, coriander, dill.....\$7

SALADS

- Mesclun Salad shaved vegetables, red wine vinaigrette.....\$12
- Beet Salad red & golden beets, quinoa, arugula, almonds, lime vinaigrette.....\$11

ENTREES

- Garden of Vegan braised, grilled, smoked, sautéed, & raw seasonal vegetables.....\$16
- Steak grass fed flatiron, fried egg, brussels, sauce verte.....\$26

SIDES

- Pomme Frites sea salt, red wine vinegar \$7
- Brussels mushroom, cheddar \$11
- Broccoli Rabe shallot, garlic, lemon, chili \$9
- Caramelized Potatoes chives \$8
- Roasted Beets goat cheese, candied walnuts \$8

General Manager **Will Sperling**
Executive Chef **Enrique Cuevas**

Mikkeller BAR

BRUNCH COCKTAILS

- Mikkel-ada Mikkeller Pilsner, lime juice, tomato, spices\$10
- Bloody Sally Mikkeller Vodka. Tomato, spices, salt, house smoked sausage.....\$14

HOUSE SMOKED SAUSAGES (on a bun)

- Knackwurst veal & pork, cabbage, apple.....\$13
- Venison venison, fig jam, port.....\$15
- Thuringer. pork, peppercorn, whole grain mustard.....\$12

ON A ROLL

- Tri-Tip Pastrami Sandwich house smoked, wholegrain mustard, kosher pickle, rye bread...\$13
- Burger grass fed, bacon, lettuce, tomato, hopscotch cheddar, fried onion, aioli.....\$13

FLATBREAD

- Mozzarella & Basil \$10
- Venison, Caramelized Onion, Goat Cheese & Arugula \$14

CHARCUTERIE & CHEESE PLATE

Choose 3 \$18, Choose 5 \$27

CHARCUTERIE

- Capocollo Pork, Paprika, White Wine
- Guanciale Pork Jowl, Thyme
- Duck Ham Duck Breast, Pepper
- Gin & Juice Lamb, Juniper, Orange
- Stagberry Elk, Blueberry, Mead

CHEESE

- Challerhocker Cow, Firm, Switzerland
- Paski Sir Sheep, Crumbly, Croatia
- Ameribella Cow, Semi-Soft, USA
- Blu di Bufala Buffalo, Semi-Hard, Italy
- Garroxta Goat, Semi-Firm, Spain

SWEET

- Bread Pudding chocolate ganache, Chantilly cream \$8