



SUNDAY BRUNCH MENU

SMALL

YOGURT PARFAIT	lemon yogurt Fat Uncle Farms almond granola	7
ZEPPOLE	fennel pollen powdered sugar whipped cream	8
AVOCADO TOAST*	fried egg micro cilantro	9
SMOKED SALMON TOAST*	fried egg lemon chive cream cheese ikura	11

MAIN

TEHACHAPI GRAIN PROJECT BUTTERMILK PANCAKES	honey butter maple syrup	12
WALLACE'S BREAKFAST*	2 eggs house ham or sausage roasted potatoes toast	15
BISCUITS & GRAVY*	fried eggs house chorizo gravy buttermilk biscuit	16
CLASSIC EGGS BENEDICT*	poached eggs house smoked ham hollandaise roasted potatoes	16
SMOKED SALMON BENEDICT*	poached eggs caviar hollandaise roasted potatoes	17
DUCK CONFIT & WAFFLES	chicken fried duck leg gochujang syrup miso waffle	24
CHICKEN FRIED STEAK*	sunny-side-up eggs avocado gravy roasted potatoes	25

DATE:

4/14/24

CHEF:

Jason Custer

**consuming raw or undercooked food items
may increase your risk of foodborne illness
{menu subject to change}*