



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	lemon chive cream cheese fried egg 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*	poached eggs house chorizo 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
PRAWNS & POLENTA*	TransparentSea Farm prawn Tehachapi blue corn sunny-side-up eggs	22
DUCK CONFIT & WAFFLES	chicken fried duck leg gochujang honey butter miso waffle	24
CHICKEN FRIED STEAK*	avocado gravy sunny-side-up eggs roasted potatoes	25

DATE:

3/17/24

CHEF:

Jason Custer

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