

A hand is shown pouring salt from a clear glass shaker onto a plate of food. The food includes a slice of bread topped with avocado, a poached egg, and fresh greens. A tomato and a lemon wedge are also on the plate. The background is dark and out of focus.

BRUNCH TIME

EVERY DAY

11:30 AM - 4 PM

HOUSE OF DAWN

FOOD

Egg’s Florentine \$16

2 Poached Eggs, Garlic Toasted English Muffins, Arugula Pesto, Creamed Spinach, Sauce Bearnaise, Crispy Shallots. Served with Crispy Hashbrowns

Black Forest Benedict \$18

2 Poached Eggs, Garlic Toasted English Muffins, Shaved Black Forest Ham, Lemon Aioli, Arugula, Sauce Bearnaise. Served with Crispy Hashbrowns

House of Dawn Omelette \$18

Fresh Creamy Eggs, Smoked Bacon, Wilted Spinach, Mozzarella Cheese, Mala Spice. Served with Crispy Hashbrowns

JFC Chicken & Waffles \$22

Chef John’s Signature Fried Chicken Drumsticks, Served with Buttery Waffles and Maple Peppercorn Gravy

Satay Chicken Hash \$24

2 poached Eggs, Singapore Style Chicken, Garlic Roast Potatoes, Dressed Arugula, Heirloom Tomatoes, Fresh Cucumber, Gochujang Vinaigrette

Omelette Leberkaser Sando \$24

Toasted Brioche, Creamy Mozzarella Omelette, In-House Beef Leberkaser, House BBQ Sauce, Scallion Tendrils. Served with Crispy Hashbrowns

Hayashi Rice Bowl \$26

Steamed White Rice, Braised Denver Chuck, House Hayashi Sauce, Local Mushrooms, Fresh Chives

Lobster Benedict \$36

2 Poached Eggs, Toasted Brioche, Garlic Poached Lobster, Lemon Aioli, Fresh Arugula, Pickled Shallots, Sauce Choron, Scallion Tendrils. Served with Crispy Hashbrowns

BRUNCH DELIGHTS

COFFEE & NON-ALCOHOLIC

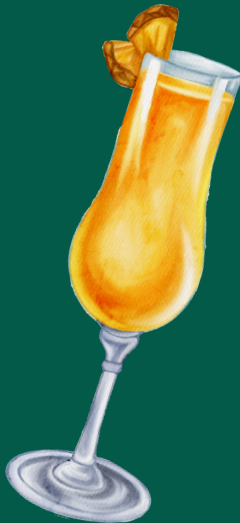
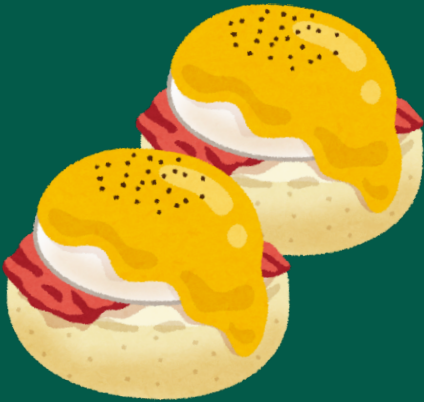
Drip Coffee \$4

Americano \$6
Hot or Iced

Latte \$6
Hot or Iced

Cappuccino \$6
Hot or Iced

Matcha Cloud \$6
Choice of Milk or Coconut Water
Agave available upon request



BRUNCH COCKTAILS

Mimosa \$9
Choice of Orange, Pineapple, or
Passion Fruit

Espresso Martini \$16