

Family Style Brunch

Eat with your people ... don't be weird. Share panda bear...

We love innovative West Coast Big Plates designed to be shared with 2-4 people. We are unapologetically seasonal, farm to table AF & full of oceanfront vibes - Welcome to the Brass Brunch.

SHARES

(Feeds 2 -4 people)

Turkish Eggs

\$ 35

Local Greek yogurt seasoned, 4 poached local eggs, spicy brown butter, fresh herbs, local Zatar' pita.

Lahmacun Brunch Nacho

\$ 35

Corn chips, Mediterranean Spiced Ruckle Farm ground lamb, local goat cheese, Harissa Hollandaise.

Lox Platter

\$ 40

Miso Herb sauce, local lox, mascarpone, capers, red onion, 4 local poached eggs, baguette

Steak and Eggs

\$ 45

63 acres Anglais seared medium rare, 4 fried eggs.

SMALL PLATES

(Smaller single meals designed for 1 person or small starter)

Croque Madame

\$20

Brioche French Toast, House béchamel, Local Smoked Gouda, prosciutto, local egg, local mustard

West Coast Prawns

\$28

Local side stripe prawn. Garlic and Sumac.

The Big Greens

\$25

Local Greens, Nuts, Feature Local Cheese and house dressing. 1 poached egg

Southeast Pork Belly Benedict

\$20

Hoisin glazed Pork Belly, Gochujang Hollandaise, local kimchi, Sesame and Poached local egg. (1 benny per order)

French Toast & Jam

\$ 20

2 slices of French toast with local jam, bourbon maple Syrup and cinnamon sugar.

The Brass Burger

\$ 30

Chuck Brisket Grass fed Pattie with local cheese, greens, aioli, bacon stack, Caramelized onion, local brioche.