

SANTUARI

Brunch

Sweet

BANANA BREAD	whipped butter, sea salt	7
FRENCH TOAST	cranberry currant compote, chantilly crème, toasted almonds	14
FRESH FRUIT & SAFFRON SABAYON	citrus segments, berries, mint, tarragon	11
HOUSE GRANOLA	greek yogurt, honey, persimmons, mint, banana	12
CHIA PUDDING	coconut milk, turmeric, pineapple, kiwi, pomegranate, almonds	13

Grilled flat breads

everything flat bread*	salmon lox, egg yolk, red onion, fried cappers, lemon crème fraîche	17
	avocado, pickled peppers, dukkah, radish	14
	burrata, grilled persimmons, dandelion greens, hazelnuts	15
	soft scramble, gruyere, chives	11

Salads

LITTLE GEM SALAD	anchovy vinaigrette, crispy quinoa, aged parmesan	14
CHOPPED SALAD	cucumber, tomato, basil, peppadew pepper, marinated feta, lemon vinaigrette	15
FARM SALAD	lolla rosa, chard, radish, endive, apple, green goddess, cashew	13
BLACK RICE & QUINOA	pickled onion, sunchoke, carrots, toum	14

Savory

PUMPKIN HUMMUS	za'tar flatbread, citrus olive oil, pumpkin seeds, espelette	13
BLACK SEA BASS CEVICHE*	charred poblano crème, fresno peppers, lime, cilantro, sumac, garlic chips	14
PORK CHORIZO BURGER*	manchego, pickled onions, aioli, brioche, sunny side egg	16
PRIME BEEF BURGER*	aged gouda, grilled pickled red onions, aioli, brioche	18
GRILLED PRIME STEAK FRITES*	hand cut fries, chimichurri	28

Eggs

CRAB BENIDICT*	hollandaise, grilled focaccia, chard, crispy leeks	27
VEGETABLE EGG WHITE FRITTATTA	onions, peppers, shaved vegetables, mayer lemon gremolata	14
SHARSHUKA*	black beans, eggplant, feta cheese, green harissa, baked egg, grilled country bread	15
SHORTRIB HASH*	poached egg, fingerling potatoes, poblano peppers, red onion, hollandaise	26
BREAKFAST SANDWICH*	bacon, egg, gruyère cheese, aioli, brioche	11

Sides

fingerling hash	7	avocado half	3	bacon	6
egg*	3	grilled country bread	2	fries	6