

Weekend Brunch

Kaluga Caviar

House Brioche Toast, Seaweed Creme Fraiche

36

Cheese Melt

Pain de Mie, Honey Mustard Sauce

14

House Sourdough French Toast

Mascarpone Mousse, Almonds, Maple Syrup

13

Ling's Chicken Sandwich

Battered Chicken, Brioche

19

Waffle Fries

Crispy Seaweed, Aioli

11

Di Stefano Burrata

Maitake Fritters, Arugula, Mushroom Vinaigrette

23

French Omelette

Chives, Brie Foam

18

Red Onion and Coconut Soup

Masala Spice

7 small 13 bowl

Shrimp and Grits

Creole Spice, Bacon, Mushrooms

22

House Brioche and Figs

Sweet Cream Cheese, Hazelnuts

16

Soufflé Buttermilk Pancake

Maple Butter, Meyer Lemon Syrup

16 add vanilla scoop 3

Glazed Pork Belly

Pomme Puree, Brussel Sprouts, Bordelaise

24

Crispy Chicken and Waffles

Housemade waffles, Soy Maple

26

Wine by the Glass

Champagne

Sommariva 'Il Rosa'	16
<i>rosato spumante, brut, Prosecco, NV</i>	
Veuve Fourny et Fils	28
<i>grand réserve brut 1er cru, Champagne NV</i>	

White

Do Ferreira	21
<i>albariño, rias baixas, 2021</i>	
Fritz Haag	17
<i>riesling, Mosel, 2020</i>	
Yannick Cadiou	19
<i>chardonnay, Petit Chablis, 2020</i>	
Matthiasson	22
<i>chardonnay, Linda Vista Vineyard, Napa Valley, 2021</i>	

Rose

Domaine du Gros 'Noré'	19
<i>mouvedre, cinsault, grenache, clairette, Bandol, 2021</i>	

Red

Teutonic Wine Company	20
<i>pinot noir, Willamette Valley, 2021</i>	
Jean Foillard, Beaujolais Village	17
<i>gamay, Beaujolais, 2019</i>	
Château Belles-Graves	25
<i>merlot, cab franc, Lalande de Pomerol, Bordeaux, 2017</i>	
Non-Alcoholics	
Barley Milk Tea	5
Coffee	5
<i>cream and sugar upon request</i>	
Tea	7
<i>Ossulloc Green Tea, Kettl Soba, Red Blossom Oolong</i>	