

BRUNCH COCKTAILS

Mimosa	16
<i>DeLille, forget-me-not blanc de blancs, orange or grapefruit juice</i>	
Bloody Mary	16
<i>tito's handmade vodka, spiced tomato</i>	

BRUNCH MENU

Salmon Toast - crushed avocados, pickled red onions, micro sprouts, dill crème fraîche, radicchio, caper vinaigrette, chaleur blanc reduction	23
Smoked Brisket Hash - cippolini onion, potato coins, roasted kale, parsnips, bravas sauce <i>add two fried eggs +6</i>	30
Upside-Down Quiche - organic eggs, roasted mushrooms, goat cheese, kale, pastry crust, mixed green salad VEG	23
Croque Monsieur - kurobuta ham, gruyere, dijon, bechemel <i>add one fried egg +3</i>	24
DeLille Benedict - d2 rosette bread, kurobuta ham, brown butter hollandaise, sous vide poached eggs, scallion, lacinato kale	23



GF - Gluten Free, **GF+** - Gluten Free Option,
VEG - Vegetarian, **VEG+** - Vegetarian Option

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*