

BRUNCH

SATURDAY & SUNDAY 11AM-3PM

25

GO BOTTOMLESS

Add Bottomless Mimosas, Bellinis
or Bloody Marys to your Brunch

*PRICE PER PERSON. MINIMUM BRUNCH FOOD PURCHASE \$10
1.5 HOUR MAXIMUM

ESSEX CHOPPED SALAD 14

House Mix Greens, Apples, Cucumbers, Cherry Tomatoes, Roasted
Chicken, Bacon Lardons, Blue Cheese Crumbles, Green Goddess
Dressing, Spiced Pecans

WTF BISCUITS 10

Seasonal Jam, Fermented Honey,
House Whipped Crème Fraiche Butter

ASPARAGUS BENIDICT* 15

Grilled Asparagus, French Prosciutto, Poached Egg,
Truffle Béarnaise, Toasted Country Bread

CHILAQUILES* 15

Duck Confit, Charred Salsa, Cotija Cheese, Pickled Red Onion,
Over Easy Egg, Crispy Corn Tortilla

BLUE CRAB OMELETTE* 18

French Style Omelette, Brown Butter Shallots, Jumbo Lump Crab,
Fine Herb Salad Ramp Oil

BACON & EGGS* 14

Braised Pork Belly, Potato Rosti, Over Easy Egg, Bourbon Maple
Glaze, Pickled Mustard Seeds

AVOCADO TOAST* 17

Smoked Salmon, Whipped Caper Cream Cheese,
Heirloom Tomato, Pickled Red Onion,
Arugula & Fennel Salad

Chef De Cuisine Christopher Suzuki

This menu is served: Saturday & Sunday 11AM-3PM

21% Service Fee Added to Groups of 6+

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