

BARREL ROOM

BRUNCH

OPENERS

- 4 **GRAPEFRUIT BRULEE** *v*
brown sugar / mixed berries
- 14 **GREEK YOGURT PARFAIT** *veg*
organic blueberries / peach / granola / honey
- 9 **ACAI BOWL** *veg, gf*
chia pudding / banana / berries / almond milk / fresh bee pollen
- 12 **AVOCADO TOAST** *veg*
7 grain toast / french radish / alfalfa sprouts / poached cage-free egg / hazelnut dukkah
- 14 **KALE CAESAR**
croutons / tuscan kale / classic caesar dressing / parmesan
- 12 **HUMMUS PLATTER** *v*
lavash / chickpea salad / pickled vegetables
- 16 **BURATTA** *veg*
marinated tomatoes / basil / evoo / toasted ciabatta

MAIN ACTS

- 14 **RICOTTA PANCAKES** *veg*
rhubarb jam / lemon zest / local maple syrup
- 12 **FRENCH TOAST** *veg*
mascarpone / fresh berries / maple syrup
- 15 **SHAKSHUKA** *veg*
merguez / chickpeas / cage-free eggs / toasted ciabatta
- 17 **CHICKEN AND WAFFLES**
tasso waffles / organic chicken / maple butter
- 20 **SEARED WILD KING SALMON** *gf*
fennel / cherry tomatoes / mussels / fingerlings / sorrel sauce
- 27 **GRILLED TERES MAJOR*** *gf*
baby zucchini / roasted tomatoes / fava beans / spring onions / romesco
- 17 **CW BURGER***
100% all natural beef / homemade "everything" brioche bun LTO / sour pickle

EGGS

- 12 **2 EGGS ANY STYLE** cage-free eggs / home fries mesclun salad / toast *veg*
- 14 **OMELETTE OF THE DAY** chef's daily creations
- 15 **TOMATO AND SPINACH BENEDICT**
hollandaise / shallots / herbs

SIDES

- 10 **SMOKED SALMON** *gf* 5 **SIDE POTATOES** *v*
- 6 **MERGUEZ SAUSAGE** *gf* 6 **CHICKEN APPLE SAUSAGE**

SWEET ENDINGS

- 12 **ELDERFLOWER PANNA COTTA**
rhubarb consommé / strawberry crumble
Valdespino El Candado Pedro Ximenez Sherry NV \$10
- 12 **MILK CHOCOLATE CREMEUX** *gf*
passion fruit pearls / toasted hazelnuts
City Winery Shazzak Port, California NV \$11

KIDS MENU

- 8 **BELGIAN WAFFLES** whipped cream / mixed berries *veg*
- 5 **PASTA** marinara or butter sauce *veg*
- 4 **GRILLED CHEESE** fries or salad *veg*
- 7 **FRENCH TOAST STICKS** powdered sugar / mixed berries *veg*

MIXED DRINKS

- 12 **BLOODY MARY** House-made mix, Absolut Pepper Vodka
- 10 **MIMOSA** Orange Juice, Prosecco
- 12 **APEROL SPRITZER** Prosecco, Aperol and Soda

JUICES / SMOOTHIES

- 6 **FRESH CARROT JUICE** *gf, v*
orange / ginger / agave
- 7 **KALE SMOOTHIE** *gf, v*
cucumber / pineapple / agave
- 6 **WATERMELON SMOOTHIE** *gf, v*
banana / mint

TEAS \$4

ASK YOUR SERVER ABOUT TODAY'S TEA VARIETIES.

COFFEE \$4 | ESPRESSO \$3

gf: gluten free
v: vegan
veg: vegetarian



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please mention any food allergies to your server before ordering.