

BRUNCH

seasonal cocktails | 16 each

Carajillo *espresso, Tito's vodka, Licor 43, shaken on ice*

Breakfast in Bed *Carpano Antica, Fernet Branca Menta, lemon, simple syrup*

Tio Hugo *elderflower liqueur, sparkling wine, soda water*

Bellini *prosecco & peach puree*

refreshments | 6 each

iced ginger mint tea

green tea & coconut "cooler"

Meyer's lemonade or strawberry lemonade

WARM OLIVE OIL CAKE <i>fruit compote & candied pistachios</i>	12
SUNSHINE DEVILED EGGS & TROUT ROE <i>with kewpie & furikake</i>	16
OYSTERS ON THE HALF SHELL <i>(half dozen) with kohlrabi mignonette</i>	29
BREAKFAST ANTIPASTI <i>soft boiled egg, avocado, marinated market vegetables</i>	22
CHALLAH FRENCH TOAST <i>roasted fruit - lemon curd - maple syrup</i>	22
BRUNCH SCRAMBLE <i>Laura Chenel goat cheese, scallions & soft herbs, ACME pullman toast</i>	19
CROQUE MADAME <i>Duroc ham, gruyere & Mornay sauce, fried egg, served with greens</i>	24
SHRIMP, AVOCADO & EGG BREAKFAST CLUB	26
<i>shrimp salad, avocados, green goddess & sliced egg on ACME pullman toast, with market greens</i>	
MARY'S CHICKEN GREEN GODDESS SALAD	24
<i>roasted Mary's chicken, avocado green goddess dressing, endive & escarole</i>	
SLICED PORCHETTA SANDWICH <i>crispy cabbage slaw with spicy mayo, on an Acme torpedo roll, chile vinegar dip & a side of fries</i>	24
SLOW COOKED ALL BEEF SUGO <i>soft polenta, fried egg</i>	28
RIGATONI & SPICY CALABRIAN RED SAUCE <i>with Parmigiano Reggiano</i>	25
ORECCHIETTE PASTA <i>broccoli, cannellini beans, lemon goat cheese</i>	26
EAST WEST CHICKEN SOUP <i>carrots, scallions, cilantro, lime & jalapeño</i>	16

SIDES Applewood Smoked Bacon **10** | Parmesan Truffle Fries **12**

Corkage is \$35 per 750ml. 2 bottle limit. A gratuity of 20% may be added to parties of 8 or more.

A 5% surcharge will be added to your check to support the wellness and safety of our employees and guests.