



Summer Brunch Menu

*BRUNCH ITEMS AVAILABLE FROM 10:30AM TO 1:00PM

*AVOCADO TOAST \$14

smashed avocado, heirloom tomato, feta cheese, microgreens

*RASPBERRY CREAM CHEESE BLINTZ \$12

w/ mixed berries

*CHORIZO & EGG TACOS \$14

tomatillo sauce, cotija cheese, jalapeno crema, cilantro

Ask about our chefs
salad of the week
\$15

ARTISANAL CHEESE PLATE \$18

chefs selection of artisanal imported & domestic cheeses

RABBLE BOARD \$24

artisanal selection of cheese and charcuterie, house jam, nuts, crostini

SALMON RILLETTES \$16

cooked & chilled citrus-creamed salmon, crispy capers, toasted baquettes

ANTIPASTO PLATTER \$18

marinated vegGIES, olive medley, goat feta, grilled naan, dried fruits, hummus

SMOKED BEET HUMMUS PLATTER \$16

assorted spring & root veggies, grilled naan bread

CARNITAS TACOS \$15

jalapeno crema, tomatillo, cabbage, cotija

HOUSE-MADE TATER TOTS \$12

spicy house ketchup, roasted garlic aioli

NASHVILLE FRIED CHICKEN SLIDERS \$16

with house pickles, cabbage slaw

WAGYU BEEF SLIDERS SERVED WITH HOUSE-MADE CHIPS \$16

wagyu beef blend, caramelized onions, hatch chile cheese, smoky bacon jam

HERB GARLIC PARMESAN FRIES \$11

sea salt, minced garlic, parmesan, parsley, house ketchup

FRENCH FRIES \$9

MAPLE BACON
SKEWERS
\$2

COOKIES
(CHEFS DAILY SELECTION)
\$2

SPEARHEAD
EST. 2014
Coffee
WWW.SPEARHEADCOFFEE.COM

spearhead coffee
cold brew
\$5 / glass
\$15 / pitcher

Kitchen Open: 10:30A-5:30p

Culinary
Fare

