

craft coffee

# Ascension

wine + food



## summer brunch menu

<b>french toast brûlée</b>	<b>13</b>
brioche, fresh berries, bruleed banana, house granola, mint, maple syrup	
<b>wild mushroom toast</b>	<b>12.5</b>
oyster + beech mushrooms, boursin, poached egg, brown butter hollandaise, arugula, fresno chile	
<b>house-cured lox + bagel</b>	<b>12.5</b>
everything bagel, heirloom tomato, whipped cream cheese	
<b>shrimp + ancient grain bowl</b>	<b>14</b>
arugula, cherry tomatoes, cucumber, pickled beets, feta, agave-jalapeño vinaigrette	
<b>pimento grilled cheese</b>	<b>13</b>
smoked tasso, caramelized onions, arugula, brioche, potato chips	
<b>brunch burger</b>	<b>12.5</b>
white cheddar, caramelized onion, house pickle, arugula, spicy ranch, potato crisps	
<i>add fried egg 1.5, add bacon 3</i>	

<b>smoked salmon benedict</b>	<b>15</b>
poached eggs, sourdough, heirloom tomato, arugula, brown butter hollandaise, sweet potato-yukon hash	

### a toast to brunch

	gl	btl
<b>mimosa</b> orange, grapefruit	<b>4</b>	<b>12</b>
<b>aperol spritz</b>	<b>7</b>	carafe
<b>bloody mary</b>	<b>7</b>	
<b>paloma</b>	<b>8</b>	
<b>sparkling + rosé</b>		
ruffino prosecco - 187ml italy	<b>8</b>	
juve camps cava brut rosé, spain	<b>10</b>	<b>38</b>
bieler pere et fils rose, aix en provence	<b>9</b>	<b>34</b>

### seasonal libations

	reg	lg
<b>mirabelle latte</b> espresso, milk, cherry plum	<b>5</b>	<b>5.5</b>
<b>mirabelle cold brew</b> cherry plum	<b>4</b>	<b>4.5</b>
<b>housemade chocolate milk</b> cream top milk	<b>4</b>	<b>4.5</b>
<b>violet lemonade</b>	<b>5</b>	<b>5.5</b>
<i>ask your server about our pour over menu</i>		



Scan code to view our full menu.