

craft coffee

Ascension

wine + food



summer brunch menu

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

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

a toast to brunch

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

seasonal libations

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



Scan code to view our full menu.