

craft coffee  
**Ascension**  
wine + food

## spring 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** *gf* **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 chips  
*add fried egg 1.5, add bacon 3*

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

### a toast to brunch

	gl	btl
<b>mimosa</b>	<b>4</b>	<b>12</b>
<b>aperol spritz</b>	<b>7</b>	carafe
<b>bloody mary</b>	<b>7</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>

### craft coffee

	reg	lg
<b>espresso</b>	<b>3</b>	
<b>latte</b> hot or iced	<b>4.5</b>	<b>5</b>
<b>cappuccino</b>	<b>4</b>	
<b>cafe au lait</b>	<b>3</b>	<b>4</b>
<b>salted vanilla cream cold brew</b>	<b>4</b>	<b>4.5</b>
<b>almond rose cold brew</b>	<b>4</b>	<b>4.5</b>

*ask your server about our pour over menu*

free mimosa for mom with the purchase of any entree\*

\*limit one per customer



Scan code to view our full menu.