

craft coffee

# Ascension

wine + food



## 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 crisps

**brunch burger** 12.5

white cheddar, caramelized onion, house pickle, arugula, spicy ranch, potato crisps

*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

**mimosa** orange, grapefruit

4 12  
carafe

**aperol spritz**

7

**bloody mary**

7

**paloma**

8

**sparkling + rosé**

ruffino prosecco - 187ml italy

8

juve camps cava brut rosé, spain

10 40

bieler pere et fils rose, aix en provence

9 36

### seasonal libations

reg lg

**shroom latte** almond milk, maple, adaptogenic *add espresso +1*

5 5.5

**pumpkin spice latte** warming spice, nutmeg

5 5.5

**pumpkin spice cold brew**

4 4.5

**chaider** bhakti chai, ginger spice, apple juice, cinnamon, valencia orange

4 4.5

## 1/2 PRICE WINE BOTTLES

sunday-thursdays after 3pm

*ask your server for a full wine bottle and cocktail menu*



Scan code to view our full menu.