

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.