

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
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
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.