ALL YOU CAN ENJOY BRUNCH \$49

Includes 2 eye-openers and all-you-can eat a la carte! Kids Brunch (3-13) \$23 - Under 3, you eat for free

@BARDOJAMESST

CLASSIC CAESAR (GF) Vodka, lemon, olive

CLASSIC MIMOSA (GF)(V) Orange juice, sparkling HIBISCUS-GINGER SPRITZ (GF)(V) Hibiscus, ginger, sparkling, soda

PINEAPPLE MIMOSA (GF)(V) Pineapple, sparkling **1/2 PINT DRAUGHT BEER (V)** Yes, beer for breakfast!

COFFEE, TEA, FRESH JUICE Unlimited, please ask your server

EYE OPENERS

ON THE BUFFET

YOGURT PARFAIT (GF) Granola, Thurston's honey

FRUIT SALAD (GF)(V) Melon & berries

MATCHA CHIA SEED PUDDING (GF)(V) Puffed quinoa, raspberry, toasted coconut

DILLY DEVILED EGGS (GF) Dill pickle deviled eggs PASTA SALAD

Orecchiette , sundried tomato pesto, fior di latte, cherry tomato, roasted eggplant, red onion, arugula

PICKLED POTATO SALAD (GF)(V) Mustard vinaigrette, dill pickle

ANTIPASTO (GF) Marinated olive & artichoke, cured meats

CEDAR PLANK SALMON (GF) Yuzu honey glaze, za'atar **SELECTION OF PIZZA** Vegetarian, meat, vegan

FRESH BREAD & CROISSANTS Butter, jam

SCONE TRIFLE Seasonal jam, clotted cream

FROM THE BAKERY Fresh-baked squares and cookies

A-LA-CARTE ORDER UP!

EGGS

AVOUR

EGGS BENNY Peameal bacon, poached egg, hollandaise, toast

OMELETTE (GF) Tomato, feta, basil SHAKSHUKA (GF) Tomato, red pepper, onion, poached egg, grilled haloumi, zhoug

EGG IN A NEST (GF) Tossed farm greens, matchstick potatoes, poached egg, spring onion pesto

Cajun seasoning, roasted corn, cherry

tomato, green onion, creamy grits

NEW ORLEANS STYLE

SHRIMP & GRITS (GF)

COCONUT CURRY (V)

naan

BREAKFAST TOSTADA (GF) Scrambled egg, chipotle black beans, smoked cheddar, guacamole, cilantro, crispy tortilla

"ALL THE SIDES" (P) Home fries, bacon, farmer's sausage

FRIED CHICKEN & WAFFLE Cornmeal waffle, butter, chili honey

KOREAN BBQ SHORTRIBS (GF) Pickled vegetables, fresh kimchi

SWEET

STRAWBERRY SHORTCAKE (V) House biscuit, macerated strawberries, coconut whipped cream, mint

MARINATED MELON (GF) Compressed honeydew melon, mango, chilies, lime, basil yogurt, superseeds LEMON MERINGUE TART (GF)

Chickpea, cashew, fried tempeh, house

Lemon curd, toasted meringue, raspberry

BUTTERMILK PANCAKES Seasonal berry compote

FRENCH TOAST BREAD PUDDING Banana, chocolate chip, spiced creme anglaise SMOKED SALMON (GF) Matchstick potatoes, sour cream, red onion

LOADED HOUSE PITA Whipped feta, avocado, radishes, hot honey, za'atar

LIFE IS BETTER WITH BRUNCH & GOOD COMPANY

(GF) = GLUTEN FRIENDLY (V) = VEGAN

A Pearle Hospitality property

feta, basil E SIDES" (P)