



# BRUNCH



served from 10AM-3PM daily

## BREAKFAST

served from OPEN

### BREAKFAST SANDWICH

bacon, fried egg, mozzarella, tomato, chipotle mayo, milk bun **6**

### VEGETARIAN SANDWICH

avocado, egg, mozzarella, tomato, seasonal greens, chipotle mayo, milk bun **6**

## BUTCHER'S SELECTION

### A5 IWATE WAGYU

rotating **ribeye** and **striploin**, served with volcanic salt, soy pickles, and horse with a rash  
6oz **118** / 9oz **172**

### NORTHERN GOLD ANGUS RIBEYE

10oz **38**

### NORTHERN GOLD ANGUS STRIPLOIN

6oz **22** / 10oz **34**

### CHICKEN BREAST

5oz **6**

## SHARED PLATES

### MEAT BOARD

chef's selection of house-cured salumi; nduja stuffed olives, pickles, pickled mustard seeds **21**

### CHEESE BOARD

selection of formaggio; seasonal jam, pickled mustard seed **18**

### TENDERLOIN CARPACCIO

grissini, mustard aioli, piave, fried capers, truffle oil, pickled vegetables, pea shoots **20**

### BRUSSELS SPROUTS

black garlic foam, guanciale lardon, cured egg yolk, orange glaze **12**

### BANGERS & HASH

chorizo, fingerling potatoes, brussels sprouts, fennel, demi glace **16**

### DOSC FRIES

whole wheat crusted Kennebec potatoes, DOSC seasoning **6**

### OXTAIL POUTINE

pulled oxtail, oxtail gravy, mozzarella, DOSC fries **12**

## MAINS

### CROQUE MADAME

jambon, gruyère béchamel, parsley oil, pickled mustard seed, sunny-side-up egg, artisan bread **14**

### BRAISED BRISKET BENNY

tomato, arugula, 62° eggs, brisket jus, aerated hollandaise, Kennebec potato wedges **21**

### SPICY CHICKEN SANDWICH

gochu garlic aioli, doubanjiang glaze, dill pickle slaw, brioche bun, DOSC fries *OR* salad verte **18**

### A.L.B.E.R.T.A. TOAST

avocado, fried leeks, crispy bacon, sunny-side-up egg, whipped ricotta, tomato pico de gallo, arugula, artisan bread **16**

### PASTRAMI REUBEN SANDWICH

house-smoked, pickled red cabbage, pickled mustard seeds, Swiss cheese, rye bread, Kennebec potato wedges **18**

### STEAK SANDWICH

6oz Northern Gold Angus Striploin, jalapeño romesco, sunny-side-up egg, salsa verde, artisan bread, DOSC fries **24**

### MARIO SMASH BURGER

two 3oz Northern Gold Angus Top Sirloin patties, romesco rojo, smashed avocado, mozzarella, pico de gallo, brioche bun, DOSC fries *OR* salad verte **21**

### LUIGI SMASH BURGER

two 3oz Northern Gold Angus Top Sirloin patties, gruyère, tomato jam, caramelized onions, arugula, brioche bun, DOSC fries *OR* salad verte **21**

### SMASH BROS BURGER COMBO

Mario Smash Burger & Luigi Smash Burger, DOSC fries *OR* salad verte **38**

## BOWLS & SALADS

### POWER BOWL

berry coconut cream, granola, seasonal berries, chia seeds, pumpkin seeds, sunflower seeds **11**

### SALAD VERTE

seasonal green vegetables, pickled fennel, pistachios, pecorino, lemon vinaigrette **14**

### FENNEL SALAD

parsley, avocado, grapefruit, arugula, pomegranate, champagne vinaigrette **14**

## ADD

SPARKS LOCAL FREE RANGE FARM EGG **2**

½ AVOCADO **3**

AERATED HOLLANDAISE **3**

CRISPY BACON **4**

GRILLED CHORIZO **6**

BRUSSELS SPROUTS & FENNEL HASH **7**

## DESSERT

### LEMON MERINGUE

burnt meringue, poached strawberries, lemon sabayon, oat crumble **9**

### FRIED MILK

panko cornflake crust, seasonal berries, elderflower syrup, rose water honey drizzle **9**

*please share any dietary restrictions or food allergies with our team upon ordering*