

BRUNCH

Eggs Any Style* \$ 12

Roasted potatoes, toast

Styles:

Sunny side up, over easy, over medium, over hard, scrambled

Omelette \$ 12

Roasted potatoes, toast

Add ons:

Cotto ham \$ 3, bacon \$ 3, mushrooms \$ 2, mixed cheese \$ 1, spinach \$ 1, arugula \$ 1, goat cheese \$ 2, sous vide lemon asparagus \$ 2, bocconcini \$ 3, roasted cherry tomatoes \$ 2, marinated cherry tomatoes \$ 2

Bread Basket Feast \$ 17

1 croissant, 2 brioche slices, focaccia, sourdough, butter & house-made jam

Surreal Combo Breakfast \$ 19

2 pancakes, 2 eggs*, bacon, roasted potatoes, whipped butter

Avocado Bocconcini Toast \$ 16

Egg yolk cream and "chile cascabel" tatemada sauce, radishes and fresh herbs

Shakshuka & Queso Fundido \$ 18

Mexican chorizo, maitake-tomato ragu, 2 eggs*, Oaxaca cheese

Tomato Puff Pastry Tart \$ 14

Ricotta cheese, cherry tomato, house pesto, lemon zest, fresh basil

Corn Cheddar Quiche \$ 15

Whipped ricotta, herb salad, crispy mushrooms, cheddar cheese & parmesan

Swirl Pancakes \$ 16

House infused 100% maple syrup, home-made seasonal marmalade

Airy Waffles \$ 16

House infused 100% maple syrup, home-made seasonal marmalade

House Greek Yogurt \$ 13

Seasonal fruits, homemade granola

LUNCH

The One Lettuce Caesar Salad \$ 19

Organic salanova lettuce, crispy noodles, house caesar dressing

Chef's Seasonal Salad \$ 18

Sous vide purple cabbage, whipped citric ricotta

"W" Waldorf Salad \$ 19

Whipped waldorf dressing, caramelized walnuts, shaved celery

ADD ONS:

pan seared chicken 12 | shrimp 14 | grilled salmon* 17

Caribbean Chinese Noodle Chicken Salad \$ 20

Rice angel hair noodles, fresh pineapple, pan seared chicken breast, house unique caribbean-asian dressing, fresh veggies

Cauliflower Nation \$ 23

Mole, potato, roasted cauliflower, tomato, lemon

Crispy Tuna Poke Pillow \$ 23

Sushi grade tuna*, jalapeños, mango, wakame, togarashi, rice paper, avocado

Scottish Salmon Filet \$ 36

6 oz organic salmon*, mashed potatoes, salsa verde, brown maple glaze, broccoli, asparagus

Mezze Maniche alla Puttanesca \$ 21

Homemade marinara sauce with olives, basil, anchovies, capers

Bucatini Alfredo \$ 20

Artisanal italian pasta, house made alfredo sauce

Bucatini Marinara \$ 20

Homemade san marzano tomato sauce, garlic, basil

Tallarines and Meatball \$ 24

Artisanal italian pasta, marinara sauce, 100% organic beef

Steak et Frites \$ 50

12 oz grilled NY strip*, house made compound butter, fries

BETWEEN BREADS

Bikini Croque Madame \$ 19

Honey turkey breast, cotto ham, swiss cheese, mayo deli, homemade white bread, bechamel, sunny side egg*

Monster Grilled cheese \$ 18

Marinara sauce

BLTwisted Surreal \$ 18

House smoked brisket, bacon, romaine, heirloom tomato, yuzu bbq mayo

Spicy Beef Saigon with Pineapple \$ 23

Slaw, serrano pepper mayonnaise, roast beef, garlic-sriracha soy glaze, homemade baguette, fries

Double Cheeseburger \$ 20

100% organic ground beef*, crazy mayo, cheddar cheese, atomic fries, house pink sauce, potato roll

Crispy Fried Chicken Sandwich \$ 22

Potato bun, cauliflower and cucumber pickles, iceberg lettuce, spicy purple cabbage jam, goat cheese

Nashville Smoked Brisket Sandwich \$ 23

Sliced brisket, broccoli salad with cranberries, guajillo-pineapple bbq, homemade sourdough

Footlong Boomdog \$ 23

Beef sausage wrapped in bacon, crispy garlic, oaxaca cheese, cabbage relish, house-made pink mayo

PIZZAS

Marguerita \$ 18

Housemade tomato sauce, burrata, fresh basil, roasted garlic olive oil

Pepperoni Honey \$ 19

House-made tomato sauce, mozzarella & parmesan, pepperoni, spicy garlic-chili honey

Mortadella Lover's \$ 23

House-made tomato sauce, mozzarella and parmesan cheese, pistacchio mortadella, porchetta, cherry tomatoes, kalamata olives, anchovies

Bianca Verde \$ 19

Alfredo sauce, mozzarella & parmesan, house pesto, fresh basil

Fra Diavolo \$ 22

Fra diavolo sauce, fresh basil, shrimps, fresno peppers, tatemada sauce, oregano

Cheese \$ 17

House-made tomato sauce, mozzarella & parmesan

Capricciosa \$ 21

House-made tomato sauce, mozzarella & parmesan, wild mushrooms, prosciutto

DESSERT

"Guangerine" New York Cheesecake Style \$ 15

Guava and tangerine, cream cheese, butter cookie

Chocolate Lava Cake Service \$ 16

Vanilla soft serve ice cream, chocolate, cornflakes, toffee

Upside Down Impossible Pineapple-flan Cake \$ 15

Passion fruit syrup, pound cake, vanilla flan, coconut ice cream

Soft Serve Ice Cream \$ 9

vanilla | banana

SIDES & EXTRAS

Green salad \$9

Egg* \$4

Cotto Ham \$4

Bacon \$4

Asparagus \$7

Mushrooms \$4

Cherry Tomatoes \$5

Burrata \$6

Pancakes (2) \$6

Breakfast Potatoes \$6

Grilled Chicken Breast \$12

Shrimp (3) \$14

Grilled Salmon* \$17

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

