

BRUNCH

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*, chihuahua cheese

Airy Waffles \$ 16

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

Corn Cheddar Quiche \$ 15

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

House Greek Yogurt \$ 13

Seasonal fruits, homemade granola

LUNCH

The One Lettuce Caesar Salad \$ 19

Organic salanova lettuce, crispy noodles, house caesar dressing

"W" Waldorf Salad \$ 19

Whipped waldorf dressing, caramelized walnuts, shaved celery

Caribbean Chinese Noodle Chicken Salad \$ 20

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

Crispy Tuna Poke Pillow \$ 23

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

Cauliflower Nation \$ 23

Mole, sous vide cauliflower, mixed greens, citrus chimichurri

Bucatini Alfredo \$ 20

Artisanal italian pasta, house made alfredo sauce

Tallarines and Meatballs \$ 24

Artisanal italian pasta, marinara sauce, 100% organic beef

Double Cheeseburger \$ 19

100% organic ground beef*, plum-pineapple mayo, white cheddar cheese, onions, pickles, atomic fries

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, cheddar cheese, broccoli salad with cranberries, guajillo-pineapple bbq, homemade sourdough

Spicy Beef Saigon with Pineapple \$ 23

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

PIZZA

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

FAMILY STYLE

PRIX FIXE

\$45

First Course

Benedict Salmon Croissant

Croissant bun, smoked citrus salmon, poached egg, hollandaise, caper berries

Strawberry Fields

Organic salanova, strawberry, almond and pumpkin brie croquette

Second Course

Cacio e Pepe Risotto

Wild mushrooms, citrus, sunchalk chips

Lamb Shank with Hummus

Tahini chickpea puree, dill, pickled fennel, chives pita

Third Course

Chocolate Lava Cake Service

Vanilla soft serve ice cream, chocolate, feuilletine, dulce de leche

Pavlova Fraiser

Pistachio joconde, diplomat cream, strawberry ice cream

Surreal

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