



...happy easter...

34th Street Brunch

10:30 - 2:30 Reservation Only

Chef Jason Tallent

BREAKFAST BREAD BASKET / Banana Nut / Blueberry Muffin / Bacon Cheddar Scone / Seasonal Jam / Butter 7

MYER RANCH STEAK AND EGG / 6 oz NY Steak / Poached Egg / House Potatoes / Sauteed Spinach / Chive Butter (GF) 19

MIGAS / Eggs / Black Beans / Cheese / Pico / Corn Tortillas / Fresh Fruit (GF) 12

CRAB BENEDICT / English Muffin / Poached Egg / Asparagus / Hollandaise 15

HOUSE SMOKED SALMON / Spring Lettuce / Radishes / Haricoverts / Potatoes / Hard Cooked Egg / Pecans / Citrus Vinaigrette (GF) 17

QUICHE / Asparagus / Ham / Potato / Leeks / Gruyere Cheese / Mixed Lettuce Salad / Citrus Vinaigrette (GF) 13

FRENCH TOAST / Cinnamon Banana Bread / Maple Syrup / Fresh Fruit 11

CROQUE MADAM OPEN SANDWICH / Smoked Ham / Gruyere / Bechamel / Fried Egg / House Jam / Mixed Lettuce Salad / Citrus Vinaigrette 13

HOUSE GRANOLA / Greek Yogurt / Fresh Fruit / Vanilla Milk 7

CAESAR SALAD / Croutons / Parmesan / Creamy Anchovy Dressing 9

BEET SALAD / Arugula / Beet Emulsion / Farro / Lemon / EVOO / Aged Goat Cheese 10

CHICKEN BLACK BEAN QUESADILLA / Avocado Sauce / Pico 9

HOUSE BURGER / Ground Chuck and Brisket / Foccacia / House Pickles / Fries 12

accompaniments

Thick Bacon 5

House Made Richardson Farm Sausage 6

Roasted Potatoes 4

Fries 4

2 Vital Farm Eggs 5

** Split Charge \$5**

beverages

Mimosas 7 Orange Juice 4

French Press 4 Coffee 2.75

Substitutions Politely Declined

