



BRUNCH

SERVED
WEEKENDS
10AM - 4PM
★★★

BOTTOMLESS ★★★ BOOZY ★★★ BRUNCH

CHOICE OF ANY ONE BELOW \$28

MIMOSAS

CLASSIC, GRAPEFRUIT,
WATERMELON, APPLE CIDER

BLOODY MARY SELECT DRAFT BEERS

VALID WITH PURCHASE OF ENTREE
90 MINUTE TIME LIMIT

★★★★★★

LIBATIONS

MIMOSA \$11

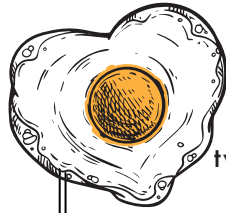
classic, grapefruit,
watermelon, apple cider

FOGGY DUBLIN MORNING \$16

gunpowder gin, earl grey syrup,
honey, cream

THE HAND WARMER \$16

old forester, kahlua, nocello,
creme de cacao,, espresso
steamed milk



EGGS

IRISH BREAKFAST \$24

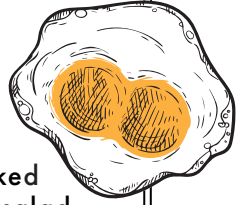
two eggs any style, black/white pudding,
mushrooms, heirloom potato hash
donnelly irish bacon, toast

COUNTRY HAM BENEDICT \$22

two poached eggs on an english muffin, ham, smoked
cheddar hollandaise, heirloom potato hash, arugula salad

BEACH BODY OMELET \$21

peppers, onions, spinach, cheddar, avocado,
heirloom potato hash, arugula salad. sub egg whites \$3



SAVORY

CHICKEN AND WAFFLES \$24

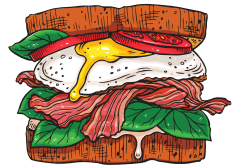
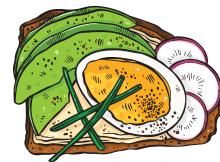
buttermilk fried chicken,
red velvet waffle, hot honey drizzle,
maple bourbon syrup

AVOCADO TOAST \$22

hemp seeds, pomegranate seeds,
two eggs any style,
fig jam, on sourdough toast

OPEN FACED LOX BAGEL \$23

philly chive cream cheese, cold smoked
salmon, capers, sunny side eggs,
cucumber, arugula salad



GRILLED STEAK & EGGS \$28

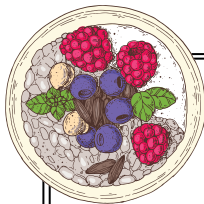
10oz hanger steak, two eggs
any style, heirloom potato hash,
arugula salad, chimichurri sauce

CROQUE MADAME \$22

country ham, fontina, gruyère,
béchamel, grain mustard,
sunny-side up egg on brioche

SHORT RIB HASH \$24

wine braised beef, mushrooms,
shallots, potatoes, poached eggs,
smoked cheddar hollandaise



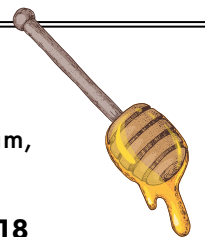
SWEET

BLUEBERRY PANCAKE \$20

blueberry compote, grapefruit cream,
maple syrup

YOGURT & GRANOLA BOWL \$18

greek yogurt, blackberry, blueberry, strawberries,
sliced banana, GF granola, honey



★★★ LUNCH FARE ★★★

BABY GEM CAESAR SALAD \$15

grated parmesan, brioche croutons, sunflower seeds,
creamy lemon caesar dressing
(add a grilled protein: organic chicken \$7 . wild salmon \$10)

BEET & FENNEL SALAD \$18

roasted beets, shaved anise fennel, arugula, carrots,
frisee, goat cheese, almonds, grapefruit vinaigrette
(add a grilled protein: organic chicken \$7 . wild salmon \$10)

ALFIE'S BRUNCH BURGER \$24

grassfed burger, sundried tomato aioli, bacon,
havarti chese, lettuce, tomato

ORGANIC TURKEY BURGER \$24

fontina, avocado, basil aioli, lettuce, tomato

GRILLED CHICKEN CIABATTA \$23

bacon, ssamjang aioli, pickles, pepper jack cheese, lettuce, tomato

