

• BRUNCH •

**Pizza Noga**  
chef's selection of  
fresh, organic ingredients  
**25**

**Beet Salad**  
fried goat cheese / golden beets  
red beets / micro arugula salad  
lemon vinaigrette  
**19**

**Fish & Chips**  
pollock / dill / chives  
house cut fries / arugula salad  
**26**

**Truffle Caesar Salad**  
caesar dressing / baby kale  
croutons / black truffles / aleppo  
**21**

**Yogurt Parfait**  
house granola  
wildflower honey  
seasonal fruit  
**13**

**Bagel with Lox**  
house bagels  
house-cured arak lox  
cream cheese / red onion  
capers / dill  
**19**

**Ricotta Toast**  
house ricotta  
house pain de mie  
house seasonal compote  
**17**

**Truffle Fries**  
house cut fries / black truffles  
Parmesan Reggiano / tarragon aioli  
**17**

**Avocado Toast**  
house pain de mie / avocado  
black garlic gel / fried chickpeas  
watermelon radish / micro arugula  
**19**

**Brioche French Toast**  
house brioche  
vanilla ice cream  
maple syrup  
**17**

**Egg-White Omelette**  
sautéed spinach / arugula salad  
roasted potatoes  
**21**

**Truffle Omelette**  
goat cheese / black truffles  
arugula salad / roasted potatoes  
**23**

**Eggs Florentine**  
house sour dough english muffins  
poached eggs / sautéed kale  
brown butter hollandaise  
arugula salad / roasted potatoes  
**21**

**L.E.S. Salad**  
romaine / feta  
peppers / red onions  
cucumbers / cherry tomatoes  
lemon orange dressing  
**19**

**Shakshuka**  
tomatoes / chili peppers  
roasted onions / red peppers  
3 eggs / house pita  
**26**

**Tuna Croque**  
fresh sushi grade tuna / tarragon aioli  
fried egg / brioche  
arugula salad  
**26**

**Pan-Roasted Salmon**  
charred broccolini  
orange aleppo aioli  
hen-of-the-woods mushrooms  
**42**

**Truffle Fettuccine**  
king oyster mushrooms / poached egg  
Parmesan Reggiano / black truffles  
**34**

