

THE
ALLIS

BRUNCH

EGGS ANY STYLE* sourdough toast	11
SWEET POTATO PORRIDGE banana, flax seeds, mollasses (PB)	11
TRES LECHES FRENCH TOAST blueberry compote, maple streusel (V)	12
LEEK AND POTATO QUICHE gruyere cheese, mixed greens (V)	15
BUTTER LETTUCE avocado, radish, herb, dijon dressing (PB) (GF)	16
AVOCADO TOAST* poached eggs, chili (V)	17
LYONNAISE SALAD* frisee, bacon, soft egg, red onion, crouton, sherry vinaigrette	17
CROQUE MONSIEUR caramelized onions, mustard, gruyère cheese (V)	17
CROQUE MADAME* french ham, mustard, gruyere cheese, egg	18
PATTY MELT* swiss cheese, caramelized onions, pickles	18
SMOKED SALMON BAGEL* capers, onion, cucumber	19
3 EGG FRENCH TRUFFLE OMELET chives, mixed greens salad (V) (GF)	20
DIRTY VEGAN BURGER mustard, mayo, iceberg, tomato, pickles, sweet potato fries (PB)	22

SIDES

AVOCADO (PB) (GF)	5
HASH BROWNS (V) (GF)	6
MELON FRUIT SALAD (PB) (GF)	6
SOURDOUGH TOAST jam and butter (V)	7
THICK CUT MAPLE BRAISED BACON (GF)	9
MIXED GREENS parmesan, meyer lemon vinaigrette (V) (GF)	9
SMOKED SALMON* (GF)	10
TRUFFLE FRITES parmesan, picante aioli (V)	16

PASTRIES

CANELE (V)	5
CROISSANT (V) PAIN AU CHOCOLAT (V)	6
GRUYERE & KALE SCONE (V) SEASONAL CRUFFIN (V)	6
HAM AND CHEESE CROISSANT	7

**HOUSE PRESS
JUICES ALL AT 10**

BERRY apple, strawberry, lemon, mint	
CITRUS orange, mandarin, grapefruit, lemon, turmeric, cayenne, black pepper	
GINGER apple, lemon, ginger	
GREEN cucumber, apple, celery, spinach, romaine, kale, lemon	
HARD GREEN cucumber, lemon, celery, ginger, kale, romaine, spinach	

(PB) Plant Based, (GF) Gluten-Free, (V) Vegetarian. Taxes and discretionary service are not included.

*Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.