

# THE ALLIS

## BRUNCH

EGGS ANY STYLE	sourdough toast	11
SWEET POTATO PORRIDGE	banana, flax seeds, mollasses (PB)	11
GLAZED FRENCH TOAST BREAD PUDDING	toasted pumpkin seeds (V)	12
LEEK AND POTATO QUICHE	gruyere cheese, mixed greens (V)	15
BUTTER LETTUCE	avocado, radish, herb, dijon dressing (PB)	16
AVOCADO TOAST	poached eggs, chili (V)	17
LYONNAISE SALAD		17
	frisee, bacon, soft egg, red onion, crouton, sherry vinaigrette	
CROQUE MONSIEUR	caramelized onions, mustard , gruyère cheese (V)	17
CROQUE MADAME	prosciutto, 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)	20
DIRTY VEGAN BURGER		22
	mustard, mayo, iceberg, tomato, pickles, sweet potato fries (PB)	

## SIDES

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

## PASTRIES

CROISSANT (V)   PAIN AU CHOCOLAT (V)		6
BANANA CHOCOLATE MUFFIN   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.