

CRAVINGS

VENDOME BREAKFAST | 17

2 EGGS YOUR WAY, SERVED WITH SEASONED HASH BROWNS, ALFORNO MULTIGRAIN TOAST, YOUR CHOICE OF: BACON, BEEF SAUSAGE, AVOCADO & HALLOUMI, OR MARINATED ARTICHOKE & TOMATO

- *SUBSTITUTE FRUIT OR SALAD* | 3

SUNNYSIDE BREAKFAST | 25

3 EGGS YOUR WAY, 2 STRIPS OF BACON, 2 PIECES OF SAUSAGE, SMOKED BRISKET, MARINATED ARTICHOKE & TOMATO, SEASONED HASH BROWNS, ALFORNO MULTIGRAIN TOAST, BOURSIN HOLLANDAISE

- *SUBSTITUTE FRUIT OR SALAD* | 3

CINNAMON FRENCH TOAST | 15 (V)

FRENCH TOAST CUBES, APRICOT CUSTARD, WHIPPED CREAM

GRANOLA BOWL | 15 (V)

GREEK YOGURT, ROASTED FIG, HOUSE GRANOLA, MINT

- *ADD COMPOTE* | 3

BREAKFAST HASH BOWL | 19

SEASONED HASH BROWNS, 2 POACHED EGGS, BOURSIN HOLLANDAISE

YOUR CHOICE OF:

- ONION & BELL PEPPER SAUTÉ (V)
- AVOCADO & HALLOUMI (V)
- SMOKED BEEF BRISKET
- CHORIZO CRUMBLE

ADD CHEESE CURDS | 5

VENDOME EGGS BENEDICT SINGLE | 16 DOUBLE | 21

POACHED EGG(S) ON TOASTED FOCACCIA, BOURSIN HOLLANDAISE, SEASONED HASH BROWNS, YOUR CHOICE OF:

- SHAVED HAM
- AVOCADO & HALLOUMI (V)
- SMOKED BEEF BRISKET
- CURED SALMON
- MARINATED ARTICHOKE & TOMATO (V)

SUBSTITUTE FRUIT OR SALAD | 3

BUTTERMILK PANCAKES | 15 (V)

3 BUTTERMILK PANCAKES, WHIPPED MAPLE BUTTER

- *ADD COMPOTE & WHIPPED CREAM* | 3

ON TOAST

SERVED ON ALFORNO SOURDOUGH
SUB GLUTEN FREE BREAD | 2

ADD TO ANY OF THE FOLLOWING TOASTS:

BACON | 5
EGG | 3

ARTICHOKE & TOMATO | 3
CURED SALMON | 7

AVOCADO | 17 (V)

SLICED AVOCADO, GOAT CHEESE, PICKLED SHALLOTS, PEA SHOOTS, POACHED EGG

LOX | 19

DILL CREAM CHEESE, CURED SALMON, PICKLED SHALLOTS, CAPERS

CHORIZO SCRAMBLE | 21

GROUND CHORIZO, ONION & BELL PEPPER SAUTÉ, SPICY AIOLI, SCRAMBLED EGG, GOAT CHEESE, CHIVES

WHIPPED RICOTTA | 17 (V)

FRESH RICOTTA, SHALLOTS, ROASTED TOMATO, BASIL

VEGETARIAN (V) | VEGAN (VE)
GLUTEN FREE (GF) | DAIRY FREE (DF)

BRUNCH
SERVED 8:00AM-3:00PM DAILY

SOUP & SALAD

SQUASH SOUP

SM 7 | LG 11 (VE, DF)

COCONUT MILK, RAS EL HANOUT, SUNFLOWER SEED PISTOU, FOCACCIA

FRENCH ONION SOUP | 13

FOCACCIA CROUTON, GRANTINÉÉ PROVOLONE

BROCCOLI & HALLOUMI CAESAR SALAD | 17

CHARRED BROCCOLI, GRILLED HALLOUMI, ANCHOVY CAESAR DRESSING, FOCACCIA CROUTON, PARMESAN

- ADD ROASTED CHICKEN | 7
- ADD BACON | 5
- ADD CURED SALMON | 7

FATTOUSH SALAD | 17 (VE, DF)

LIVING GREENS, RADISH, RED ONION, CUCUMBER, ZA'ATAR FLATBREAD, LEMON TAHINI VINAIGRETTE, PICKLED LEMON

- ADD ROASTED CHICKEN | 7
- ADD FALAFEL | 7

ROASTED BUTTERNUT SQUASH & BEET SALAD | 17 (GF)

ARUGULA, SWEET ONION, PINE NUTS, ZA'ATAR, TAHINI DRESSING

- ADD ROASTED CHICKEN | 7
- ADD CURED SALMON | 7

FALAFEL & TABBOULEH BOWL | 19 (V)

QUINOA, PARSLEY, TOMATO RELISH, TAHINI DRESSING, TZATZIKI, HOUSE FALAFEL

- ADD EGG | 3
- ADD BACON | 5

VEGETARIAN (V) | VEGAN (VE)
GLUTEN FREE (GF) | DAIRY FREE (DF)

MAINS

SMASH BURGER | 17

5OZ BEEF & BACON PATTY, BURGER SAUCE, ICEBERG LETTUCE, SMOKED CHEDDAR, ONION BUN

SERVED WITH SEASONED FRIES

- SUBSTITUTE SALAD | 3
- ADD BACON | 5
- ADD EGG | 3

CRISPY CHICKEN SANDWICH | 17

MOROCCAN SPICED SLAW, JALAPEÑO AIOLI, AVOCADO, ONION BUN

SERVED WITH SEASONED FRIES

- SUBSTITUTE SALAD | 3

SMOKED BRISKET SANDWICH | 19

ONION & BELL PEPPER SAUTÉ, PROVOLONE, GRAINY MUSTARD AIOLI, PICKLED JALAPEÑO, CIABATTA BUN, CRISPY SHALLOT

SERVED WITH SEASONED FRIES

- SUBSTITUTE SALAD | 3

PESTO GRILLED CHEESE | 19 (V)

PROVOLONE, FIOR DI LATTE, PESTO MASCARPONE, ALFORNO SOURDOUGH

SERVED WITH SEASONED FRIES

- ADD BACON OR HAM | 5
- ADD MARINATED ARTICHOKE & TOMATO | 3

BRODIE'S PAPPARDELLE | 25 (V)

SUNDRIED TOMATO, WILD MUSHROOM, ARUGULA, WHITE WINE CREAM, PARMESAN

- ADD CHICKEN | 7
- ADD CHORIZO | 7

GRILLED MERGUEZ & POLENTA | 23 (GF)

LAMB MERGUEZ SAUSAGE, GOAT CHEESE, ROASTED APPLE & FENNEL, PEPITAS, CRANBERRY, CHILI OIL

LUNCH

SERVED 8:00AM-3:00PM DAILY

TO START

MEZZE PLATTER | 25 (V)

GRILLED FLATBREAD, THREE HOUSE-MADE SPREADS, HOUSE PICKLES, OLIVES

- ADD MEATBALLS | 7
- ADD GARLIC SHRIMP | 7
- SUBSTITUTE CHICKPEA CRISPS (GF) | 2

CHARCUTERIE PLATTER

SM 25 | LG 35

SELECTION OF REGIONAL & INTERNATIONAL CURED MEATS & CHEESES, MARINATED VEGETABLES, HOUSE JAMS & RELISHES, ALFORNO FOCACCIA

- ADD MEATBALLS | 7
- ADD GARLIC SHRIMP | 7
- SUBSTITUTE CHICKPEA CRISPS (GF) | 2

SQUASH SOUP

SM 7 | LG 11 (VE, DF)

COCONUT MILK, RAS EL HANOUT, SUNFLOWER SEED PISTOU, FOCACCIA

FRENCH ONION SOUP | 13

FOCACCIA CROUTON, GRATINÉED PROVOLONE

LAKE TROUT RILLETTE | 19 (GF)

CHICKPEA CRISPS, MARINATED FENNEL & ORANGE

SPICED CAULIFLOWER FLORETS | 15 (VE)

TAHINI, POMEGRANATE, MINT, ROASTED ALMOND

WILD MUSHROOM ARANCINI | 15 (V)

ROASTED WILD MUSHROOM, GOAT CHEESE, TRUFFLE AIOLI, CHIVE

POLPETTE AL SUGO | 17

BEEF & PORK MEATBALLS, POMODORO, SHAVED GRANA PADANO, GRILLED FOCACCIA

ROASTED BUTTERNUT SQUASH & BEET SALAD | 17 (V, GF)

ARUGULA, SWEET ONION, PINE NUTS, ZA'ATAR, TAHINI DRESSING

- ADD CURED SALMON | 7
- ADD CHICKEN | 7

BROCCOLI & HALLOUMI CAESAR SALAD | 17

CHARRED BROCCOLI, GRILLED HALLOUMI, ANCHOVY DRESSING, FOCACCIA CROUTON, PARMESAN

- ADD ROASTED CHICKEN | 7
- ADD BACON | 5

FATTOUSH SALAD | 17 (VE, DF)

LIVING GREENS, RADISH, RED ONION, CUCUMBER, ZA'ATAR FLATBREAD, LEMON TAHINI VINAIGRETTE, PICKLED LEMON

- ADD ROASTED CHICKEN | 7
- ADD FALAFEL | 7

MAINS

TROUT EN PAPILOTE | 33 (GF)

WILD RICE, TOMATO, RED ONION, CITRUS BEURRE BLANC, PEA SHOOTS, FRESH CHILI

CIOPPINO | 39 (DF)

COD, MUSSELS, SHRIMP, SQUID, TOMATO BROTH, FENNEL, POTATO, GRILLED FOCACCIA

SWEET POTATO CAVATELLI WITH BRUSSELS SPROUTS | 25 (GF)

PANCETTA, RED BELL PEPPER, CRÈME FRAICHE, DUKKAH SPICE

- ADD CHORIZO | 7
- ADD CHICKEN | 7

BRODIE'S PAPPARDELLE | 25 (V)

SUNDRIED TOMATO, WILD MUSHROOM, ARUGULA, WHITE WINE CREAM, PARMESAN

- ADD CHICKEN | 7
- ADD CHORIZO | 7

VEGETARIAN (V) | VEGAN (VE)

GLUTEN FREE (GF) | DAIRY FREE (DF)

CHICKEN TAGINE | 33 (DF)

CHICKEN THIGH, COUSCOUS, CAULIFLOWER, CARROT, RAISIN, PRESERVED LEMON, OLIVE

SLOW BRAISED SHORT RIB | 39

RED WINE JUS, CARROT, LEEK, POLENTA

LAMB KLEFTIKO | 39

SLOW ROASTED LAMB SHANK, POTATO, WHOLE GARLIC, TOMATO, BELL PEPPER, FETA, GRILLED FLATBREAD

MUSHROOM MOUSSAKA | 27 (VE, GF, DF)

ROASTED EGGPLANT, MUSHROOM & LENTIL RAGU, MARINARA, CAULIFLOWER MASH, DRESSED ARUGULA

WINTER VEGETABLE GALETTE | 25 (V)

PUFF PASTRY, ROSEMARY BÉCHAMEL, BALSAMIC REDUCTION, DRESSED ARUGULA

DINNER

SERVED 3:00PM-9:00PM DAILY