

# June's

ALL DAY

## » BRUNCH «

served Saturday & Sunday 8:00am–3:00pm

### » BAKESHOP «

- Lamb in Blanket 5
- French Cruller 4
- Monster Cookie 3
- Snickerdoodle Cookie 3
- Seasonal Bostock 6
- Pumpkin Buckwheat Scone 4
- Marshmallow Fluff Brownie 4
- Chocolate & Cashew Biscotti 3
- Toast or English Muffin with Jam 3
- Onion & Poppy Seed Bialy 3

### » DRINKS «

- Espresso 3
- Macchiato 4
- Cappuccino 5
- Latte 5
- Summer Coffee 5
- Stumptown Single Origin 3
- Belloq Hot Teas 4
- whole, skim, or coconut milk*  
+ Fronks Nut Milk 3
- Fresh Squeezed Orange or Grapefruit Juice 4
- Favorite Juice  
*orange, carrot, ginger, espelette* 5
- Bloody Mary or Mimosa 10
- Brunch Cocktail 12  
*please ask your server*
- Magnum of Mimosas 90

## » SNACKS «

- Salami & Idiazabal Cheese, tx olive oil, castelvetrano olives* 11
- Salt Cod Croquettes, laurel leaf aioli, mojama* 10
- Fried Baby Eggplant, salsa verde, aioli* 10
- Pickled Mushrooms, hot chilis* 5
- Jambon Paris, mustard brown butter, horseradish* 12

### » SMALLER PLATES «

- Housemade Granola**  
stone fruits, pine nuts, sesame, pecans,  
seasonal fruit & choice of milks or greek yogurt 12  
+ Fronks Nut Milk 3
- Buckwheat Crêpe\***  
bacon, gruyère, sunny up egg 14
- Sourdough Pancakes**  
sour cherries, seeded butter, maple syrup 14
- Appetizing Board\***  
pastrami smoked salmon, onion & poppy bialy, red onion,  
capers, watercress, wasabi tobiko cream cheese 15
- Breakfast Chalupa\***  
scrambled egg whites, black beans,  
salsa picante, avocado, ricotta salata 14
- Tomato & Cantaloupe**  
burrata, horseradish, golden roe, basil 16
- Boston Lettuce**  
black truffle vinaigrette, mimolette 12
- Snapper Carpaccio\***  
fermented citrus, avocado, tangerine 18
- Follow us on Instagram @JunesAllDay

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## » ENTREES «

- Café Breakfast\***  
choice of eggs, sliced ham & gruyère,  
housemade jam, buttered english muffin 16
- Farm Egg Omelette\***  
boursin, salted radish & green salad 16
- Croque Madame\***  
jambon paris, gruyère, fried egg, mixed greens 18
- Smoked Salmon Nicoise Salad\***  
classic with dill creme fraîche 19
- June's Charbroiled Burger\***  
grilled onions & jalapeños, american cheese,  
pickles & french fries 18
- Bone Marrow Bolognese**  
handkerchief pasta, kale, parm 25
- Fried Chicken Sandwich**  
kohlrabi ranch slaw, hot sauce 16
- Matzo Ball Caldo\***  
poached chicken, vegetables, avocado, jalapeños, soft egg 18
- Grilled Lamb Merquez and Poached Eggs\***  
couscous with caponata and sumac yogurt 24
- Grilled Chicken Paillard**  
harissa, wild arugula, fennel, parmesan 26
- Steak & Parmesan Fried Egg\***  
crispy marble potatoes, salsa verde 28
- a la Carte**  
+fries 4 +green salad 6 +bacon 5  
+fried or poached eggs\* 3 +avocado 3 +fruit 4