

June's

ALL DAY

» BRUNCH «

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

» BAKESHOP «

- Lamb in Blanket 5
- French Cruller 4
- Monster Cookie 3
- Sour Cherry Jam 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
with freshly squeezed orange & grapefruit juice

» SNACKS «

- Salami & Idiazabal Cheese, tx olive oil, castelvetrano olives* 11
- Salt Cod Croquettes, laurel leaf aioli, mojama* 10
- Fried Baby Eggplant, salsa verde, aioli* 9
- 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

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*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 Bolognaise**
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