

» BRUNCH «

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

» BAKESHOP «

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

» DRINKS «

- Espresso 3
- Macchiato 4
- Cappuccino 5
- Latte 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, mojama, laurel leaf aioli* 11
- Fried Baby Eggplant, salsa verde, aioli* 11
- Jambon Paris, mustard brown butter, horseradish* 13

» 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 15

- Maplebrook Farms Burrata & Chilled Asparagus**
- chopped egg, serrano chili, cucumber dill vinaigrette 18

- Boston Lettuce**
- black truffle vinaigrette, mimolette 12

- Snapper Carpaccio***
- fermented citrus, avocado, tangerine 18

» 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 19

- Smoked Salmon Nicoise Salad***
- Smoked classic with dill creme fraîche 20

- June's Charbroiled Burger***
- grilled onions & jalapeños, american cheese,
- pickles & french fries 18

- Bone Marrow Bolognaise**
- handkerchief pasta, kale, parm 26

- Fried Chicken Sandwich**
- kohlrabi ranch slaw, hot sauce 16

- Matzo Ball Caldo***
- poached chicken, vegetables, avocado, jalapeños, soft egg 19

- 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

» À LA CARTE «

- + fries 4.50 + green salad 7 + bacon 5
- + fried or poached eggs* 4 + avocado 3 + fruit 4

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