

» BRUNCH «

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

» BAKESHOP «

- Lamb in Blanket 5
- French Cruller 4
- Monster Cookie 3
- Snickerdoodle Cookie 3
- Seasonal 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**
- strawberry jam, 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 & Cantaloupe**
- heirloom cherry tomatoes, horseradish, golden roe, basil 18
- Boston Lettuce**
- black truffle vinaigrette, mimolette 12
- Snapper Carpaccio\***
- fermented citrus, avocado, orange 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 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 Bolognese**
- 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 +bacon 5  
+fried or poached eggs\* 4 +avocado 3 +fruit 4