

June's

» BRUNCH «

» BAKESHOP «

French Cruller 4
Cinnamon Roll 4 Seasonal Scone 4
Toast or English Muffin with Jam 3
Onion & Poppy Bialy 3 Snickerdoodle Cookie 3
Monster Cookie 3 Marshmallow Fluff Brownie 4

» DRINKS «

Espresso 3
Macchiato 4
Cappuccino 5
Latte 5
Stumptown Single Origin 4
Bellocq 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

ALL DAY

» SNACKS «

Salami & Idiazabal Cheese, tx olive oil, castelvetrano olives 11
Salt Cod Croquettes, mojama, laurel leaf aioli 11
Fried Baby Eggplant, salsa verde, aioli 12
Jambon Paris, mustard brown butter, horseradish 14

» SMALLER PLATES «

Housemade Granola
stone fruits, pine nuts, sesame, pecans,
seasonal fruit & choice of milks or greek yogurt 12

Buckwheat Crêpe*
bacon, gruyère, sunny up egg 14

Buttermilk 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

Boston Lettuce
black truffle vinaigrette, mimolette 13

Snapper Carpaccio*
fermented citrus, avocado, orange 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*
classic with dill crème fraîche 20

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

Bone Marrow Bolognese
handkerchief pasta, kale, parmesan 26

Fried Chicken Sandwich
kohlrabi ranch slaw, hot sauce 16

Matzo Ball Caldo*
poached chicken, vegetables, avocado, jalapeños, soft egg 22

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 5 +bacon 5
+fried or poached eggs 4 +avocado 3 +fruit 5*

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