June's

ALL DAY

» BRUNCH «

» *BAKESHOP* «

French Cruller 4
Toast or English Muffin with Jam 3
Cinnamon Roll 4 Strawberry & Lemon Poundcake 4
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

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

» SNACKS «

Salami & Idiazabal Cheese, *tx olive oil, castelvetrano olives 12*
Salt Cod Croquettes, *mojama, laurel leaf aioli 12*
Fried Baby Eggplant, *salsa verde, aioli 13*
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 15

Appetizing Board*
pastrami smoked salmon, onion & poppy bialy, red onion,
capers, watercress, wasabi tobiko cream cheese 16

Breakfast Chalupa*
scrambled egg whites, black beans,
salsa picante, avocado, ricotta salata 15

Boston Lettuce
black truffle vinaigrette, mimolette 15

Snapper Carpaccio*
fermented citrus, avocado, orange 19

» **ENTREES** «

Café Breakfast*
choice of eggs, sliced ham & gruyère,
housemade jam, buttered english muffin 17

Farm Egg Omelette*
boursin, salted radish & green salad 17

Croque Madame*
jambon paris, gruyère, fried egg, mixed greens 20

Smoked Salmon Nicoise Salad*
classic with dill crème fraîche 21

June's Charbroiled Burger*
grilled onions & jalapeños, american cheese,
pickles & french fries 20

Bone Marrow Bolognaise
handkerchief pasta, kale, parmesan 27

Fried Chicken Sandwich
kohlrabi ranch slaw, hot sauce 18

Matzo Ball Caldo*
poached chicken, vegetables, avocado, jalapeños, soft egg 24

Grilled Lamb Merquez and Poached Eggs*
couscous with caponata and sumac yogurt 24

Grilled Chicken Paillard
harissa, wild arugula, fennel, parmesan 28

Steak & Parmesan Fried Egg*
crispy marble potatoes, salsa verde 28

» À LA CARTE «

+fries 6 +bacon 5
+fried or poached eggs 4 +avocado 3 +fruit 5*