



AQUEOUS

MORNING SPIRITS

Luxe Blossom • 24
chambord liqueur • prosecco • raspberry simple syrup • club soda

A Touch of Spice • 18
tito's vodka • horseradish bloody mary • olive
pickled asparagus • tajin rim

Falling Sunrise • 28
casamigos blanco tequila • combier orange liqueur
passion fruit agave • orange juice

KOMBUCHA

Ginger-Lemon ^{VN} • 14
bright, spicy, and refreshing

Pink Lady Apple ^{VN} • 14
slightly sweet, and very approachable

FRESH JUICE

Orange, Grapefruit ^{VN} • 8

Pearl's Green Juice ^{VN} • 14
kale, cucumber • spinach • green apple • asian pear

SMOOTHIE

Strawberry Glow-Up ^V • 14
strawberries • avocado • banana • almond milk
medjool dates • collagen • sea moss • coconut cream

Nutty Banana ^{VN} • 14
almond butter • raw cacao • almond milk • coconut yogurt
banana • medjool dates

ENHANCEMENTS

chocolate or vanilla protein (plant-based or whey) 3
kava 5 • sea moss gel 3 • collagen 3

WELLNESS SHOT

Ginger Turmeric Shot ^{VN} • 10
ginger • turmeric • lemon • cayenne pepper

Beetroot ^{VN} • 10
beetroot juice • apple • orange • lime

COFFEE

Espresso, • Double Espresso • Americano ^{VN} • 5
Café Latte • Cappuccino • Macchiato • Flat White • Mocha ^V • 7
Iced Americano • Iced Cappuccino • Iced Latte ^V • 7

TEA

Caffeinated ^{VN} • 5
english breakfast • earl grey • masala chai • matcha • jade cloud

Herbal ^{VN} • 5
chamomile • blueberry hibiscus • lavender mint • turmeric ginger

WELLNESS & LIGHT

Seasonal Fruit ^{VN} • 18
chef's selection

Granola & Yogurt ^{GF V} • 16
house-made granola • local honey • fresh berries

Steel-Cut Oatmeal ^{GF VN} • 12
brown sugar • golden raisins

Green Detox Bowl ^{GF VN} • 24
coconut milk • tropical fruit, • citrus • super greens

Acaí Bowl ^{GF V} • 20
acaí • granola • greek yogurt • fresh fruit

Bircher Muesli ^{GF VN} • 20
overnight oats • golden raisins • fruits • almonds • toasted coconut

Pastry Basket ^V • 12
chef's selection of house-baked pastries • berry preserves

G: GLUTEN • D: DAIRY • V: VEGETARIAN • VN: VEGAN • E: EGGS • C: CINNAMON • S: SHELLFISH • F: FISH • S: SESAME

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain ingredients that classify as the major nine allergens: eggs, milk, wheat, soy, shellfish, fish, peanuts, tree nuts, and sesame. Please notify your server of food allergies or dietary restrictions. Parties of 8 or more will have a 20% gratuity added to the final check. **Menu items and prices are subject to change.



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FARM FRESH EGGS & CLASSICS

Aqueous Omelet ^{GF} • 26
chef's daily market inspiration

Farmer's Market Omelet ^{GF V} • 22
egg whites • wild mushrooms • spinach • goat cheese

Green Eggs ^V • 20
basil pesto • brioche • tender greens

Classic Breakfast ^{GF} • 23
two eggs • breakfast potatoes • roasted tomatoes
confit mushrooms • choice of cured meat

TOASTS & BREADS

Avocado Toast ^V • 20
multigrain • avocado • arugula • poached egg
parmigiano reggiano

Burrata & Tomato Toast ^V • 28
sourdough • burrata • sun-dried tomato pesto • basil

Bagel & Lox ^V • 28
smoked salmon • traditional accompaniments

BENEDICTS

poached eggs • english muffin • citrus hollandaise

Lobster & Caviar • 65
butter-poached lobster • ossetra caviar

Classic • 25
applewood-smoked canadian bacon

SIGNATURES

Breakfast Quesadilla • 22
scrambled eggs • pico de gallo • spiced crema

Huevos Rancheros ^{GF} • 25
farm eggs • corn tortilla • chorizo • refried beans
tomato-chili sauce • avocado

Korean Street Toast • 23
milk bread • omelet • cabbage • ham • melted cheese

Chicken Congee ^{GF} • 28
ginger • scallion • chili oil • house pickles

Petite Filet & Eggs • 55
grilled filet • cheddar-chive potato cake

SWEET

Cast Iron Pancake ^V • 20
macerated berries, vermont maple syrup

Crème Brulee French Toast ^V • 20
fresh berries • organic brandy maple syrup

SIDES

Cheddar- Chive Potato Cake • 8

Chicken Cranberry Sausage • 8

Turkey Bacon • 7

Applewood Smoked Bacon • 7

Pork Sausage • 7

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