

NOITAR REEN SECOND

\$18

TREAT

French Toast [V] \$17 Brioche soaked in a cinnamon, orange zest, ginger custard. Served with hibiscus butter, pumpkin seeds

Luxe Parfait [V, GF] \$16 Seasonal fruit, chlorophyll, honey, hemp seeds atop a decadent creamy yogurt base, nutrient-dense goodness

FRESH

Avocado Rillettes "3 Layer Dip" [V/VV*] \$14 Onion ash, sahmjahng, creme fraiche. Served with breakfast radish, griddled sourdough

Apple & Plum Salad [V/GF/VV*] \$14 Manchego, apple, celery, almonds, sherry & membrillo vinaigrette

Chopped Salad [V*/GF*/VV*/ DF] \$14 Bacon, heirloom tomatoes, radish, dill, noribonito, ditali pasta, perilla, house vinaigrette

Heirloom Grains [VV/GF/ DF*] \$17
Seasonal vegetables, whipped tofu, preserved lemon,
sweet potatoes, dukkah (almonds)

SIDES SIDES SIDES

Bacon \$4

Two Eggs (scrambled or fried) \$5

Kimchi Potato Hash \$6

Frites - Belgian style 1/2" cut, golden, crisp, pillowy \$8

Signature SANDWICHES

Classic BEC \$14 Bacon, over easy egg, cheese, tarragon aioli,

buttery brioche bun

Freeman Torta \$17

Salmon belly pastrami, scrambled egg, avocado, dill, crema, buttered bun

2G Chicken Sandwich \$16

Katsu, brioche bun, napa cabbage, aioli, pickles, house bulldog sauce

Misoyaki Eggplant Tartine [V] \$19 Open-faced, onsen egg, oyster mushroom, miso

butter, hoisin, focaccia

1/2 lb burger, double patty, American cheese,
miso butter, onions, pickles, pickled jalapeños, sweet potato frizzles, hoisin aioli.
(sub jackfruit[V] add egg +\$2 add bacon +\$3)

PI ATES

Mott Burger

Jackfruit Skillet [V, GF, DF] \$17 Jackfruit carnitas, heirloom grains, chimichurri. Two eggs your way

Pork Belly \$23

Ginger congee, pickled mustard crema, bitter greens $[add\ onsen\ egg\ \$2]$

Kalbi Steak & Eggs \$21 4 oz grilled skirt steak, kimchi potato hash.

Two eggs your way

Basic Brunch \$16

Sourdough toast, potato hash, bacon. Two eggs your way

[extra basic (add American cheese) +\$2]