

BRUNCH

EVERYTHING IS DESIGNED
TO BE SHARED.

SWEET

Griddled Banana Bread V | 10
bourbon peaches, candied pecans

Ricotta Pancakes V | 12
blueberry compote

Greek Yogurt V+GF | 9
seeded granola, almonds, dried fruit

SALTY

Frank's Special GF | 15
fried rice, fried egg, chicken, sausage,
shrimp, peppers, peas, pickled ginger

Smoked Trout Hash GF | 16
dill crème fraîche, spinach, egg crêpe

Mushroom Polenta V+GF | 15
mushrooms, parmesan crisps,
poached egg

HARVEST

Blueberry-Açaí Bowl VG+GF | 15
almond butter, berries, chia pudding,
vegan granola

Heirloom Melon GF | 11
calabrian chile and walnut pesto,
benton's smoked ham, sorrel

Mixed Grain Bowl | 18
pickled vegetables, cherry tomatoes,
pork belly, soft boiled egg, peperonata,
fried chickpeas, caesar dressing

TOASTS

Yes, Avocado | 14
preserved lemon, roasted tomato,
dungeness crab

English Muffin V | 14
mò bufala burrata, heirloom tomato,
garden herbs

Millionaire's Bacon | 12
bacon jam, millionaire's bacon, tobacco
onions, poached egg

Edition N° _____



ADDITIONS

crispy pork belly, onion marmalade GF | 7
chicken apple sausage GF | 9
kimchi home fries V+GF | 5
braised kale, fried egg GF | 6
sweet potato cinnamon roll V | 6
cheddar bacon biscuit | 5
fruit bowl V+GF | 6

COFFEE & MORE

identity coffee | 3
identity espresso | 3
latte | 4
orange, grapefruit juice | 4.5
add carrot, celery juice | +1
zeal kombucha | 4

V - vegetarian | VG - vegan | GF - gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DRINKS

Full beverage menu provided upon request.

COCKTAILS

Green Living | 10

Celery, Cucumber, Mint, Gin,
Lime Juice, Sugar

Breakfast of Champions | 12

Chase Marmalade Vodka, Lemon,
Seville Orange Marmalade

Rosé Sangria | 28 (three servings)

Strawberry/Shiso Infused Pear Brandy,
Dry Rosé, Elderflower, Raspberry, Lemon

BRUNCH CLASSICS

Brunch Punch | 9

Sparkling Wine, Fresh Juice

Bellini | 10

Sparkling Wine, Peach Purée

Canon Bloody Mary | 11

Chase Smoked Vodka, Tomato Juice,
House Spice Blend

Irish Coffee | 10

Sexton Irish Whiskey, Coffee,



SPARKLING

Champagne | 15/68

Paul Laurent, Cuvée du Foundatuer, Brut,
Bethon, France, MV

Rosé of Grenache | 12/52

Jané Ventura, 'Reserva de la Musica',
Spain, 2015

Champagne | 92

Pehu Simonet, 'Face Nord', Brut,
Grand Cru, Verzenay, France, MV

WHITE

Albariño | 11/46

Envidia Cochina, Rias Baixas,
Spain, 2016

Sauvignon Blanc | 13/59

Domaine Roger Neveu,
Côte des Embouffants, Sancerre,
Loire, France, 2017

Chardonnay | 17/76

Saxon Brown, Hyde Vineyard,
Napa Valley-Carneros, California, 2013

ROSÉ

Rosado of Mencía | 10/42

Armas de Guerra, Bierzo, Spain, 2017

Txakolina | 14/53

Rubentis Rosado, Ameztoi,
Spain, 2017

RED

Beaujolais | 12/52

Domaine de la Voute des Crozes,
Côte de Brouilly, France, 2017

Pinot Noir | 17/72

Von Holt, Suacci Vineyard,
Sonoma County, California, 2013

Sangiovese | 14/63

Podere il Palazzino, Chianti Classico,
Argenina, Italy, 2013

Cabernet Sauvignon | 14/62

Rama, Napa Valley, 2015

DRAFT

Alpine, Duet | 6

IPA, 7% abv, 14 oz

Anchorage, Matame Ahorita | 7

Blueberry Sour Ale, 6.5% abv, 10 oz

Berryessa, Low Hanging Brut | 7

Hazy Brut IPA, 6.5% abv, 14 oz

Crooked Lane, SR-16 | 7

Double IPA, 8.5% abv, 14 oz

Ol' Republic, Dunkel | 7

Amber Lager, 7% abv, 14 oz

Perennial, Fantastic Voyage | 9

Coconut Stout, 11.5% abv, 10 oz

Solid Ground, Šipka | 6

Pilsner, 5.7% abv, 14 oz

Urban Roots, What's New | 7

Hazy Pale Ale, 5% abv, 14 oz