

BRUNCH

EVERYTHING IS DESIGNED
TO BE SHARED.

HARVEST

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

Pear & Persimmon GF | 11
calabrian chile and walnut pesto,
benton's smoked ham, sorrel

Rice Bowl VG+GF | 12
miso-yam purée, persimmon, crispy
avocado

SALTY

Frank's Special GF | 15
fried rice, fried egg, 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

Pozole Roja | 14
red hominy, smoked pork, avocado, radish,
cilantro, tortilla strips, poached duck egg

SWEET

Griddled Banana Bread V | 10
roasted pineapple

Ricotta Pancakes V | 12
maple apples

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

TOASTS

Winter Squash V | 12
winter squash purée, brussels sprouts,
apple, fried delicata squash,
pomegranate, brown butter powder

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

Breakfast Burger | 14
v.miller ground beef, raclette, lettuce,
pickle, onion, bacon jam, english muffin

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
fruit bowl V+GF | 6

COFFEE & MORE

identity coffee | 3
identity espresso | 3
latte/cappuccino | 5
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

New Brunswick | 11

Pinhook Rye, Vermouth, Grapefruit Juice

Cold Start | 11

Mr. Black Coffee Liqueur,
Blackberry, Suze, Soda water

BRUNCH CLASSICS

Brunch Punch | 9

Sparkling Wine, Fresh Juice

Canon Bloody Mary | 11

Chase Smoked Vodka, Tomato Juice,
House Spice Blend

Irish Coffee | 10

Sexton Irish Whiskey, Coffee,
Vanilla Cream



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

Trousseau Gris | 10/39

Zeitgeist Cellars,
Fanucchi-Wood Road Vineyard,
Russian River Valley, California, 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

Gamay | 11/48

Domaine Dupeuble,
Beaujolais, France, 2017

Pinot Noir | 18/85

Gran Moraine, Yamhill-Carlton,
Oregon, 2015

Rioja | 12/52

La Antigua Clásico, Crianza, Rioja,
Spain, 2012

Mourvèdre | 17/76

Bodegas Juan Gil, Jumilla,
Spain, 2015

DRAFT

Alaro, La Boheme | 7

Pilsner, 5.7% abv, 14 oz

Heater Allen, Dunkel | 7

Dunkel Lager, 5.2% abv, 14 oz

Berryessa, Lake Solano | 7

IPA, 6% abv, 14 oz

Crux, Brut IPA | 7

Brut IPA, 6% abv, 14 oz

Mraz, 3 Berry | 9

Sour Ale, 4.5% abv, 10 oz

Perennial, Fantastic Voyage | 9

Coconut Stout, 11.5% abv, 10 oz

Porchlight, Hype Train | 7

Hazy IPA, 6.4% abv, 14 oz

Urban Roots, Room 237 | 7

House Saison, 6.7% abv, 14 oz