

# BRUNCH

EVERYTHING IS DESIGNED  
TO BE SHARED.

## HARVEST

### **Blueberry-Açaí Bowl** VG+GF | 15

almond butter, berries, chia pudding,  
vegan granola

### **Pear Salad** GF | 11

pear, calabrian chile and walnut pesto,  
pineapple guava, benton's smoked ham

### **Rice Bowl** VG+GF | 12

miso-yam purée, pear

## SALTY

### **Frank's Special** GF | 15

fried rice, fried egg, sausage, shrimp,  
chicken drumstick, peppers, peas,  
pickled ginger

### **Smoked Trout Hash** GF | 16

dill crème fraîche, spinach, egg crêpe

### **Mushroom Polenta** V+GF | 15

mushrooms, parmesan crisp, poached egg

### **Pozole Rojo** | 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, toasted coconut

## TOASTS

### **Winter Squash** V | 12

winter squash purée, brussels sprouts,  
apple, fried delicata squash,  
blood orange, brown butter powder

### **Millionaire's Bacon** | 12

bacon jam, millionaire's bacon, tobacco  
onions, poached egg

### **Breakfast Burger** | 14

v.miller ground beef, gouda, 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

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## 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

### **Champagne | 92**

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

## WHITE

### **Sauvignon Blanc | 13/59**

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

### **Chenin Blanc | 10/42**

St. Rey, Sutter Ranch Vineyard,  
Clarksburg, CA, 2017

### **Chardonnay | 17/76**

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

## ROSÉ

### **Txakolina | 14/53**

Rubentis Rosado, Ameztoi,  
Spain, 2017

### **Rosé of Grenache | 12/52**

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

## RED

### **Gamay | 11/48**

Domaine Dupeuble,  
Beaujolais, France, 2017

### **Grenache Noir | 14/64**

Habit, Demetria Vineyard,  
Santa Ynez Valley, California, 2017

### **Pinot Noir | 18/82**

Domaine Jessiaume, 'La Comme',  
Santenay 1er Cru,  
Burgundy, France, 2014

### **Mourvèdre | 17/76**

Bodegas Juan Gil, Jumilla,  
Spain, 2015

## DRAFT

### **Crooked Lane, Veedels Bräu | 7**

Kölsch, 5.3% abv, 14 oz

### **Heater Allen, Dunkel | 7**

Dunkel Lager, 5.2% 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

### **Prairie, Standard | 7**

Saison, 5.6% abv, 14 oz

### **Urban Roots, Little Changes | 7**

West Coast IPA, 6.8% abv, 14 oz

### **Stir Cider Co., Lucid | 7**

Dry Cider, 7.1% abv, 14 oz