

# BRUNCH

EVERYTHING IS DESIGNED  
TO BE SHARED.

## HARVEST

**Crispy Soft Shelled Crab** GF | 16  
celery root purée, quinoa, fennel,  
lemongrass

**Mixed Greens** V+GF | 6  
shaved carrot, red wine vinaigrette,  
hard boiled egg

**California Asparagus** GF | 14  
smoked salmon, soft boiled egg,  
herbed labneh, roasted shallot, za'atar

## SWEET

**Run the Julius** V+GF | 10  
orange greek yogurt, granola,  
oatmilk granita

**Fat Elvis** | 13  
banana custard, millionaire's bacon,  
toasted peanut butter, toast

**Ricotta Pancakes** V | 12  
blueberry compote

## SALTY

**Hash Slinging Slasher** V+GF | 13  
sweet potato, kimchi, avocado,  
soft scrambled eggs

**Chicken Paillard** GF | 14  
nasturtium salsa verde, pickled orange,  
mushrooms, frisée

**Chicken Flautas** | 14  
mole, potato cotija, poached egg

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

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

**Bánh Mi Crêpes** GF | 29  
smoked pork shoulder, crispy garlic chile,  
vietnamese pickles, garden herbs

Edition N° \_\_\_\_\_



## ADDITIONS

sweet potato cinnamon roll | 7  
biscuit, andouille sausage | 7  
millionaire's bacon GF | 5  
kimchi home fries V+GF | 5  
braised kale, fried egg GF | 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** | 11

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

### **Filibuster** | 13

Rye Whiskey, Lemon, Egg White,  
Maple Syrup

### **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

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

### **Trousseau Gris** | 10/39

Zeitgeist Cellars,  
Fanucchi-Wood Road Vineyard,  
Russian River Valley, California, 2016

### **Chardonnay** | 15/65

Presqu'île, Santa Barbara County,  
California, 2017

## 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

A & M Quenard,  
Chingin, Savoie, France, 2017

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

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

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

J. Christopher, 'Basalte',  
Chehalem Mountains, Oregon, 2015

### **Cabernet Sauvignon** | 18/82

Andrew Will, Columbia Valley,  
Vashon, Washington, 2016

## DRAFT

### **Berryessa, Alien Second Stall** | 7

IPA, 6% abv, 14 oz

### **Crooked Lane, SR16** | 7

Double IPA, 8.5% abv, 14 oz

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

Dark Lager, 5.25% abv, 14 oz

### **Mikkeller, Hallo Ich Bin** | 7

Berliner Weiss, 3.7% abv, 14 oz

### **Perennial, Abraxas** | 9

Imperial Stout, 10% abv, 10 oz

### **Sudwerk, The People's Pils** | 6

Pilsner, 5.3% abv, 14 oz

### **Urban Roots, Juicy What I Did** | 9

Triple IPA w/ Peaches, 10.5% abv, 14 oz

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

Dry Cider, 7.1% abv, 14 oz