

BRUNCH

EVERYTHING IS DESIGNED
TO BE SHARED.

HARVEST

Gomae Own Way GF | 16

crispy soft shelled crab, spinach, pecan, tokyo turnips

Asparagus Salad V+GF | 15

strawberry, pea greens, farmer's cheese, blueberry vinegar

Chicken Paillard GF | 14

nasturtium salsa verde, mushrooms, fris ee, pickled green almond

SWEET

Straw & Order V+GF | 10

strawberry cream yogurt, strawberries, vanilla almond granola, cinnamon oatmilk granita

Fat Elvis | 13

banana custard, millionaire's bacon, toasted peanut butter, toast

Ricotta Pancakes V | 12

blueberry compote

SALTY

House of the Rising Sun | 14

biscuits, cajun gravy, andouille, poached egg

Chicken & Potato Flautas GF | 14

mole, cotija, pickled onion, 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

B anh Mi Cr epes | 29

smoked pork shoulder, crispy garlic chile, vietnamese pickles, garden herbs

Green Shakshouka GF | 14

tomatillo, pasilla pepper, baked egg, oaxaca cheese, tortilla

Edition N o _____



ADDITIONS

sweet potato cinnamon roll | 7

millionaire's bacon GF | 5

kimchi home fries V+GF | 5

mixed greens V+GF | 6

fruit bowl, lemon curd V+GF | 6

COFFEE & MORE

identity coffee | 3

identity espresso | 3

latte/cappuccino | 5

orange, grapefruit juice | 4.5

add celery juice | +1

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

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

Vodka, Tomato Juice, House Spice Blend

Irish Coffee | 10

Sexton Irish Whiskey, Coffee,
Vanilla Cream



SPARKLING

Rosé of Grenache | 12/52

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

Prosecco Superiore | 15/65

Silvano Follador, Brut Nature,
Valdobbiadene, Italy, 2017

Champagne | 86

J.L. Vergnon, 'Conversation',
Blanc de Blancs, Grand Cru,
Champagne, France, MV

WHITE

Riesling | 11/52

Hexamer, 'Porphy' Feinherb,
Schlossbockelheime, Germany, 2015

Chenin Blanc | 10/42

St. Rey, Sutter Ranch Vineyard,
Clarksburg, CA, 2018

Chardonnay | 15/65

Presqu'île, Santa Barbara County,
California, 2017

ROSÉ

Kekfrankos Roze | 11/48

Duzsi Tamas, Szekszard,
Hungary, 2017

Pinot Noir/St. Laurent Rosé | 12/52

Wagner-Stempel, Rheinhessen,
Germany, 2018

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

Malbec | 10/48

Altos las Hormigas, 'Terroir',
Mendoza, Argentina, 2016

Cabernet Sauvignon | 18/82

Andrew Will, Columbia Valley,
Vashon, Washington, 2016

DRAFT

Beachwood, Citraholic | 7

West Coast IPA, 7.1% abv, 14 oz

Berryessa, Winters' Pale | 7

Pale Ale, 5% abv, 14 oz

Bike Dog, Saison | 7

Saison, 6.8% abv, 14 oz

Perennial, Abraxas | 9

Imperial Stout, 10% abv, 10 oz

Urban Roots, EZPZ | 7

Pilsner, 5% abv, 14 oz