

BRUNCH

◆
EVERYTHING IS DESIGNED
TO BE SHARED.

HARVEST

Shade & Mulberry VG+GF | 14
heirloom tomato, mission figs,
salsa negra, pickled gypsy peppers,
crispy quinoa

Rocketman V+GF | 14
stonefruit, burrata, arugula,
preserved rhubarb, tarragon pesto

Cool Runnings GF | 14
grilled jerk chicken, rundown salad,
green tomatoes

SWEET

Straw & Order V+GF | 10
strawberry cream yogurt,
berries, vanilla almond granola,
cinnamon oatmilk granita

The Countess | 14
fried sourdough waffle, blackberry jam,
rosemary whip, millionare's bacon

Ricotta Pancakes V | 12
stone fruit compote

SALTY

Chicken & Potato Flautas GF | 14
mole, cotija, pickled onion, poached egg

Green Shakshouka V | 14
tomatillo, pasilla pepper, baked egg,
oaxaca cheese, grilled sourdough

Breakfast Burger | 16
v.miller ground beef, cheddar, lettuce,
green tomato, bacon jam, hash brown,
baked egg, pain au lait

House of the Rising Sun | 14
biscuits, cajun gravy, sausage,
poached egg

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

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

Edition N° _____



ADDITIONS

sweet potato cinnamon roll V | 7
millionaire's bacon GF | 5
kimchi home fries V+GF | 5
corn fritters, crème fraîche V | 7
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

St. George Citrus Vodka, Cointreau,
Honey, Lemon

New Brunswick | 11

Pinhook Rye, Vermouth, Grapefruit Juice

Cold Start | 11

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

Specialino | 8

Cappelletti, Lemon, House Lager,
Grapefruit

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

Lambrusco Rosso | 10/48

Lini 910 'Lambrusca', Emilia, Italy

Rosé of Grenache | 12/52

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

Prosecco | 11/48

Bele Casel 'Col Fondo', Asolo,
Veneto, Italy

Champagne | 86

Geoffroy, 'Expression',
Premier Cru, Champagne, France, MV

WHITE

Riesling | 11/52

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

Pinot Blanc | 11/58

J. Brand, Bockenheim,
Germany, 2017, 1L

Chardonnay | 17/77

Liquid Farm, "Golden Slope",
Sta. Rita Hills, California, 2015

ROSÉ

Kekfrankos Roze | 11/48

Duzsi Tamas, Szekszard,
Hungary, 2017

Pinot Noir/St. Laurent Rosé | 12/52

Wagner-Stempel, Rheinhessen,
Germany, 2018

RED

Barbera d'Alba | 15/72

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

Alaro, La Boheme | 6

Pilsner, 5.3% abv, 14 oz

de Garde, FAIL | 8

Wild Fermented Lager, 5.5% abv, 14 oz

Foreign Objects, Can't Go Wrong | 8

Hazy IPA, 7.5% abv, 14 oz

Mikkeller, Passion Pool | 7

Passion Fruit Gose, 5% abv, 14 oz

The Booth, Fun Follower | 7

Witbier, 4.9% abv, 14 oz

Urban Roots, Like Riding a Bike | 7

West Coast IPA, 6.2% abv, 14 oz