

KITCHEN TABLE BRUNCH

== STUFF TO SHARE ==

FRIED BROCCOLI (V/GF)	\$8	FONTINA FONDUE	\$8.5
broccoli florets flash fried and finished with fry seasoning with choice of jalapeno ranch or vegan cilantro sauce		return of a Relish menu favorite--blend of fontina and white cheddar melted with olive oil and garlic and served with grilled ciabatta	
ON THE SWEET SIDE CHEESE BOARD	\$18	BREAKFAST BEIGNET BASKET	\$6.5
Sized for Two: Blueberry stilton, Aged Gouda, Green Hill (like Camembert), Cloister honey, candied pecans, fig preserves, strawberries, Videri chocolate, and crackers		served with Yah's apple butter (think like apple pie)	

== BRUNCH SANDWICHES ==

served with choice of tater tots, berry bowl, or mimosa tossed salad

BREAKFAST BAGEL	\$11
bacon, fried egg, and cheddar cheese on a grilled sesame bagel	
WAFFLE MONTE CRISTO	\$12
like the name suggests--turkey, ham, swiss, and raspberry preserves pressed between two waffle halves sprinkled with powdered sugar and served with syrup	
CALI BREAKFAST SANDWICH (V)	\$10
smashed avocado, tomato, pickled onions, and spring mix on a toasted sesame bagel	
HONEY GOAT GRILLED CHEESE	\$12
you didn't know you were missing a sweet grilled cheese in your life, now did you? Here you go--gooey honey goat cheese, candied pecans, fresh apples, and apple butter grilled on sourdough bread	

== WILL IT WAFFLE? ==

CHICKEN & WAFFLES	\$12
buttermilk waffle with jalapenos & cheddar cooked in it and a crispy chicken tender and jalapeno honey butter drizzle on top	
CEREAL WAFFLE	\$10
our buttermilk waffle batter packed with fruity pebbles cereal inside and then drizzled with condensed milk and sprinkled with more cereal on top--yabba dabba doo!	
BASIC WAFFLE	\$8
because sometimes you just just need a basic buttermilk waffle with butter and maple syrup, right?	

== BRUNCH FAVORITES ==

AVOCADO TOAST	\$8.5
multigrain bread toasted on the griddle and topped with smashed avocado, hard boiled eggs, pickled onions, and finished with micro-greens	
SALMON BAGEL	\$12
toasted sesame bagel served open faced and topped with lemon herb cream cheese, thin sliced smoked salmon, fried egg, pickled onion, and microgreens	
KIERRA'S GOAT CHEESE SALAD	\$12
spring mix, goat cheese, candied pecans, apple, and our fig & balsamic vinaigrette with grilled ciabatta bread (GF with no bread)	
QUICHE LORRAINE FLORENTINE	\$11
the true classic--deep dish egg custard pie with bacon and swiss cheese plus fresh spinach. Served with a mimosa tossed salad on the side	
BALTIMORE SHRIMP SALAD	\$14.5
sautéed shrimp tossed in our creamy old bay dressing with bits of celery, tomato, and onion served with hard boiled eggs on a bed of spring mix with grilled ciabatta bread on the side (GF with no bread)	
PASTRAMI HASH SKILLET	\$14
like corned beef hash, but tweaked with pastrami, pepperjack cheese, peppers, onions and smashed tater tots--topped with a sunny-side egg, of course	
KID BREAKFAST	\$6
(for guests under 12) PICK TWO: one egg--scrambled or fried hard, patty sausage, bacon, half basic waffle, sourdough toast, tots, or berry bowl	

== A LA CARTE ==

TATER TOTS	\$4	BAGEL	\$3
BACON	\$3.5	SIDE TOAST	\$3
SAUSAGE PATTY	\$3.5	BERRY BOWL	\$4
ONE EGG	\$1.5	MIMOSA TOSSED SALAD	\$4.5
		Spring mix, strawberries, and blueberries tossed with a mimosa vinaigrette	