



BRUNCH TOGO MENU 10AM- 3PM

SPECIAL PICK 2 FOR \$25

SELECT ONE CHOICE FROM STARTERS AND ONE CHOICE FROM BRUNCH MAINS OR SALADS FOR \$25

ALA CARTE AVAILABLE, PLEASE NO SUBSTITUTIONS, SUPPLEMENTAL CHARGE FOR ADDED PROTIEN ON SALADS

STARTERS

(Add Chicken \$7 or Shrimp \$9 or Steak \$9 to any salad)

BAVARIAN PRETZEL.....\$10

whole grain mustard, thorn st. brewing beer cheese

DEVEILED EGGS.....\$10

local eggs, mango chutney, garam masala

FALL SALAD\$13

honey crisp apple, farro, arugula, pinenut, manchego cheese, roasted squash, fennel, cider vinaigrette

SHRIMP AQUACHILE\$14

cilantro, lime, serrano chili, cucumber, red onion, avocado, tortilla chips

TRUFFLED FRIES\$10

grana padano, lemon garlic aioli, pomegranate ketchup

BRUSSELS SPROUTS\$10

date agrodulce, aleppo yogurt, lemon zest

LITTLE GEM CAESAR.....\$12

levain croutons, watermelon radish, grana padano cheese

CRISPY CALAMARI.....\$14

taco seasoning, fried lemon, sweet tomatillo sauce

BRUNCH MAINS

BRIOCHE FRENCH TOAST.....\$16

apple, maple, whipped sweet cream, white chocolate streusel

BREAKFAST SANDWICH.....\$15

housemade biscuit, scrambled eggs, sausage or bacon, cheddar cheese, hash potatoes

LEROY'S BURGER.....\$19

white cheddar, bacon jam, house pickles, truffled fries

GRILLED CHEESE AND ROASTED TOMATO BISQUE.....\$15

cooper's hill double gloucester cheese, american, smoked cheddar, brioche

CRISPY CHICKEN SANDWICH.....\$19

slaw, spicy aioli, sweet pickles, sweet onion potato chips

POKE TACOS.....\$19

ahi tuna, slaw, spicy creme, crispy wonton

QUINOA & VEGGIE PATTIE WRAP.....\$18

house made quinoa veggie pattie, spinach, avocado, hummus, lettuce, tomato, onion, roasted red pepper, fries

SWEETS

LARGE COOKIE\$2 EA

assorted flavors

CHOCOLATE CAKE\$8

chantily cream

MOOTIME ICE CREAM PINT.....\$6

assorted flavors

LOCAL · SUSTAINABLE · SEASONAL

We are committed to a local, sustainable, and seasonal menu. Our menu will change to highlight the efforts of our partner farmers, fishermen, brewers, distillers, and other artisans. We will always celebrate local goods purchased directly whenever possible.

EXECUTIVE CHEF MATT SRAMEK ■ CHEF D CUISINE DAVID CONDE