

BRUNCH

adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere

Appetizers

Oysters Half Shell mignonette
1/2 dozen 18 dozen 36

Butter Lettuce Salad
orange, hazelnuts, avocado, shallot-hazelnut vinaigrette 9 v,gf

Cobia Ceviche
citrus, avocado, cucumber, red onion, cilantro 14 gf

Wood Roasted Double Yolk Egg gruyere, chives, crostini 8 vg

Avocado Toast radish, red onion, cilantro, lime 8 vg add egg 2

Fresh Fruit & Berries 8 ve,gf,vg

Polenta Fries spicy ketchup 8 gf,vg

Entrées

French Toast fresh strawberries, strawberry curd 15 vg

Frittata summer vegetables, goat cheese, herbs, crispy potatoes 16 gf,vg

Buttermilk Pancakes fresh blueberries, whipped butter, maple syrup 14 vg

Mixed Greens Salad shaved fennel, peaches, gorgonzola, champagne vinaigrette 13 gf,vg add chicken 6

Kimchi Benedict crispy pork belly, kimchi hollandaise, crispy potatoes 17

Bacon Cheddar Burger lettuce, tomato white cheddar, challah bun, french fries 18

Bacon Egg & Cheese Pizza fontina, scallion, crushed red pepper 16

Crispy Shrimp & Chorizo Rice Cake fried eggs, sambal aioli 16

Steak & Eggs grilled 8oz flatiron, sunny side eggs, crispy potatoes, parsley sauce 21 gf

"Pastrami Steak" & Eggs thick cut pastrami, sunny side eggs, habanero hot sauce, crispy potatoes 17

Quinoa Bowl sweet potato, curried cauliflower, watermelon radish, avocado, pumpkin & sesame seeds 16 gf,vg

Summer Vegetable Hash crema, sunny side eggs, green onion 14

Mexican Skillet baked eggs in posole rojo, roasted chiles, avocado, radish, cilantro, crema 16 gf,vg

Croque Madame ham, gruyere, Dijon mustard, morney sauce, brioche, egg, served with green salad 16

Sides

2 Eggs any style 4

Crispy Potatoes aioli, pecorino 6

Apple Smoked Bacon 6

Breakfast Sausage 5

Housemade French Fries 7

Toast whipped butter, sea salt 3

Sweets

Brad's Coffee Cake 3

Dulce de leche Flan soft cream 8 gf, vg

Zeppole honey whipped ricotta, chocolate sauce 8 vg

Affogato mitchell's ice cream, espresso cocoa nib 8 gf, vg

Snacks

classic deviled eggs 6 vg, gf

marinated olives 6 ve, gf

falafel tahini sauce & pickled onions 7 ve, gf

old country" liverwurst toast

red onion, iceberg, mustard 7

crispy hominy chile & lime 7 ve, gf

crispy pig ears chile & lime 8 gf

thick cut potato chips pan fried onion dip 8 ve, gf

kimchi peanuts 6 gf, vg

know what you're eating
VG vegetarian VE vegan GF gluten-free

chef de cuisine jordon kirk
executive chef-owner michael schwartz

Specialty Soft Drinks

Cherry-Rosemary ° Ginger Mint	4.00
Fresh Lemonade ° Fever Tree Ginger Beer	
Coke ° Diet Coke ° Sprite ° Ginger Ale	3.00

Brunch Cocktails

Sunday Morning Special

Build Your Own Bloody 8

choose your spirit: Watershed Vodka or Watershed 4Peel Gin
pick any draft as a beer back for a bloody mary add 2

Mimosa 8 (carafe 16)
sparkling wine, orange juice

Beermosa 7
weinstehephenener, orange juice

Greyhound 8
vodka, grapefruit

La Vie en Rosé 9
gin, St. Germain, sparkling Rosé, grapefruit

BulletProof Manhattan 9
bourbon, cherry-rosemary, lemon

Draft Beer

Anchor Steam (California Common) 6

Thirsty Dog Citra Dog (IPA) 7

Deschutes Fresh Squeezed (IPA) 7

Dogfish Head Seaquench (Gose) 8

Bottles & Cans

Victory Prima Pils (Pilsner) 6

Krombacher (Pilsner) 7

Brooklyn East (IPA) 7

Weihenstephaner (Hefeweizen) 8

Sam Smith Taddy Porter (Porter) 8

Funkwerks Tropic King (Saison) 8

Wine

	glass	carafe	bottle
Sparkling			
Champagne Collet, Aÿ, Champagne, France NV	19		76
Sparkling Roederer Estate, Anderson Valley, California NV	15		60
Sparkling Rosé Domaine Collin, Crémant de Limoux, France NV	13		52
White			
Grüner Veltliner Diwald "Grossriedenthaler Loss" Wagram, Austria 2017	12	24	48
Riesling Pewsey Vale, Eden Valley, Australia 2018	12	24	48
Viognier blend Terra d'Oro, Clarksburg, California 2018	8	16	32
Chenin Blanc Couly-Dutheil "Les Chanteaux" Chinon, France 2015	14	28	56
Sauvignon Blanc Paul Thomas, "Les Comtesses" Sancerre, France 2017	16	32	64
Chardonnay Mount Eden, Edna Valley, California 2016	15	30	60
Rosé			
Grenache blend Bonny Doon "Vin Gris de Cigare" Central Coast, California 2018	9	18	36
Grenache blend Domaine Ott "By.Ott" Provence, France 2018	14	28	56
Red			
Pinot Noir J. Christopher "J.J" Willamette Valley, Oregon 2014	16	32	64
Gamay Raphaël Chopin "La Savoye" Beaujolais, France 2017	13	26	52
Cinsault blend A.A. Badenhorst "Secateurs" Swartland, South Africa 2016	9	18	36
Syrah blend Jean-Louis Chave "Mon Coeur" Côtes-du-Rhône, France 2016	14	28	56
Cabernet Sauvignon Banshee, Paso Robles California 2016	15	30	60
Tempranillo Triton "Old Vines", Toro, Spain 2016	12	24	48

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