



# THE CRAFTSMAN BRUNCH

11:00 A.M. – 4:00 P.M.

## **SALMON BENNY 17**

COLD SMOKED SALMON/ POACHED EGGS/ BEARNAISE SAUCE / CAVIAR  
TOASTED ENGLISH MUFFIN

## **BEEF SHORT RIB HASH 23**

BRAISED BEEF SHORT RIB/ ROASTED RUSSET POTATOES/ TWO FRIED EGGS /  
SMOKED JALAPENO AIOLI/ PICKLED ONIONS

## **BRIOCHE FRENCH TOAST 15**

VANILLA BEAN CUSTARD/ FRESH BERRY COMPOTE/ LOCAL MAPLE SYRUP /  
WHIPPED CREAM/ POWDERED SUGAR

## **STEAK AND EGGS 27**

GRILLED BEEF TENDERLOIN MEDALLIONS/ ORGANIC FARM FRESH EGGS /  
O'BRIEN POTATOES/ BEARNAISE SAUCE

## **CLASSIC AVOCADO TOAST 14**

MASHED HASS AVOCADO/ FRESH LIME JUICE/ SWEET TOMATOES/ OLIVE OIL/  
GARLIC & ONION SEASONING with SESAME & POPPY SEEDS/ TOASTED  
MULTIGRAIN

## **THE BROADWAY BAGEL 16**

TOASTED EVERYTHING BAGEL / HOUSE-MADE JALAPENO CREAM CHEESE /  
BACON / EGG / TOMATO / AVOCADO / SIDE OF CHIPS

## **THE LOX BAGEL 18**

TOASTED POPPY BAGEL / HOUSE-MADE SCALLION CREAM CHEESE /  
SLICED SMOKED SALMON / TOMATO / CUCUMBER / ALFALFA SPROUTS /  
SIDE OF CHIPS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% percent gratuity will be applied to any parties of 6 guests or more.