# LA CAVE 

WINE \& FOOD HIDEAWAY

## WEEKEND BRUNCH

Butler-Style Tray Passed<br>9o-minute maximum

$\$ 54$ per adult $\quad \$ 34$ per child (under 12)

$V g f^{*}$ Scrambled Eggs<br>Caramelized Onions, Roasted Tomatoes

*NY Egg Sandwich<br>Canadian Bacon, Gruyere, Tomato-Aioli, Kaiser Roll<br>gf Short Rib Hash<br>Fingerling Potatoes, Piquillo Peppers<br>gf Chicken Wings<br>Frank's Red Hot<br>$V$ Snickers Pancake<br>Caramelized Bananas Foster<br>*Bacon \& Egg Flatbread<br>Neuske's Bacon and Poached Quail Egg

## $V$ French Toast

Corn Flake Crusted Brioche Bread

$V g f$ Yogurt Parfait<br>Granola, Honey

$g f$ Applewood Sliced Bacon
\&
$g f$ Chicken Sausage Links
$V$ gf Heirloom Tomato Caprese Mozzarella, Balsamic Glaze

*Angus Mini Burgers<br>Chipotle BBQ, Bacon Onion Marmalade, Cheese

Baked Potato Loaded Tater Tots
Bacon, Mozzarella, Sour Cream, Brown Gravy, Chives

$V$ Cinnamon Apple Waffle

Poached Apples
*Filet Mignon Eggs Benedict
Poached Egg, Hollandaise
$V g f$ Fruit Cup
Watermelon, Pineapple, Mint

$V$ Tomato Mozzarella Flatbread

Roasted Tomatoes, Capers, Basil Oil
$V$ Cream Cheese Pancake
Ube Jam, Whipped Sweet Cream
$V g f$ Truffle Mushroom Grits Pecorino, Truffle Oil

## BOTTOMLESS BRUNCH LIBATIONS \$34

## SANGRIA

## Blurred Vines

Red Wine, Elderflower Syrup,
Strawberry
Syrup, Lime, Lemon-Lime Soda

## Peachy Keen

White Wine, Peach Vodka, Lychee
Puree, Coconut Puree, Lemon, Lemon-Lime Soda

WINE
Mimosa Sparkling Wine White Wine Red Wine
BEER
Battle Born Lager
(make it a Michelada)

COCKTAILS
Pomegranate Lemonade Vodka, Lemonade, Pomegranate Juice

Fuzzy Navel
Peach Schnapps, Orange Juice
Bloody Mary's
Vodka, House-made Bloody Mary Mix

Please be advised that we do not offer modifications for our brunch menu, all food arrives to your table as it is prepared by the Chef.


