



Brunch @ The Onion Tree

APPETIZERS YOUR CHOICE OF

Smoked Salmon - Toast + Crème fraîche + Capers + Lemon (GF)

Lobster Quiche - Leeks + Onions + Gruyere + Parmesan + Smoked Paprika (GF)

Brie & Berries - Hot Honey + Walnuts + Waffle Bites (GF)

Watermelon Salad - Green Chilies + Tamarind + Lemon + Mint + Paneer (GF / VE)

Caesar Salad - Housemade Mayo + Garlic + Parmesan + Brioche Croutons

ENTREE SELECTIONS - YOUR CHOICE OF

"Steak" n Eggs - Grass-fed Beef Ribeye + Scrambled Eggs + Arugula + Grape Tomatoes (GF)

Eggs Benedict a' la Raquel - Poached Eggs + Berkshire Pork Bacon + Spicy Hollandaise

"Julian's" French Toast - Bananas + Walnuts + Lots of Berries + Cream

Breakfast Pizza - Fontina + San Marzano Tomatoes + Bacon + Arugula + Poached Eggs

Cremini/White Bean Ravioli - Pickled Green Chilies + Coconut/Lemongrass Sauce (VE)

Baked Eggs - Smoked Salmon + House made Chorizo + Crème fraîche + Horseradish

DESSERT

Kim's Raspberry Cheese Cake - Lemon Zest + Cream Cheese + Graham Cracker Crust

Gelato - your choice of - Strawberry, Chocolate OR Vanilla

Mango "Custard" - Coconut Milk + Agar + Chia Seeds + Berries (VE, GF)

**\$35 PP + Tax + 20% Tip Includes unlimited Brunch Beverages -
\$28 + Tax + 20% Tip without Brunch Beverages**

07/12/2020