



Brunch @ The Onion Tree

APPETIZERS YOUR CHOICE OF

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

Brie & Berries - Hot Honey + Walnuts + Waffle Bites

"Bombay" Gumbo - Organic Chicken + Shrimp + Merguez + Okra + Jay's Garam Masala (GF)

Kale Salad - Arugula + Toasted Kale + Pomegranate + Pecorino/Lemongrass Dressing (V)

Spiced Lentil Soup - Urad & Kidney Beans + Ginger + Garlic + Coriander + Cumin + Cream

ENTREE SELECTIONS - YOUR CHOICE OF

"Steak" n Eggs - Slow braised Short Ribs + Scrambled Eggs (GF)

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

Akuri on Toast - Ghee, Scrambled Eggs + Green Mango + Green Chili + Kashmiri Chili

Eggs "Kejriwal" - Toast + Dijon/Green Chili Chutney + Cheddar + Sunny Side Up Eggs

Open face Bombay "Sloppy Joe" - Minced Lamb Kheema + Chilies + Cumin + Poached Egg

"Julian's" French Toast - Spiced Sugar + Lots of Berries + Fresh Whipped Cream

Lobster "Mac 'n Cheese" - Herbed Bechamel + Parmesan + Duck Bacon + White Truffle Oil

DESSERT - \$5 ADDITIONAL

Kaffir Lime Panna Cotta - Passion Fruit Glaze

Forbidden Rice Pudding - Coconut Milk + Mango + Berries + Ginger Gelato (GF&VE P)... + \$3

Tira...mi..Su - Mascarpone + Cane Sugar + Kahlua + Boudoir + Coconut Spice Pixie Dust

Warm 'n Fuzzy Chocolate Cake - Whipped Cream + Strawberry

Gelato - your choice of: Vanilla, Chocolate, Ginger, Sea Salt & Caramel

\$30 PP + Tax + Tip Includes unlimited Brunch Beverages -

\$25 + Tax + Tip without Brunch Beverages

1/16/2021