



Haus of Chefs

BRUNCH MENU

Jerk Chicken Wings & Pina Colada Waffles Crisp pineapple waffle, Candied Plantains & Vanilla Rum Sauce	\$24
BBQ Wings & Sweet Potato Hash with Eggs Smokin Woods BBQ wings, sweet potato hash (onions, pepper, thyme), eggs (any style)	\$22
Lamb Lollipops over Cheesy Polenta Lamb chops, creamy polenta, collard greens pesto, poached farm eggs. <i>*contains nuts</i>	\$27
Elevated Southern Chilaquiles House-made tortilla chips, etouffee, green onion, cilantro crema, mango salsa, Jalepeno, eggs over medium	\$22
Breakfast Salad Kale, bacon lardons, fingerling potatoes, cherry tomatoes, smoked salmon, Avocado, soft boiled egg, lemon Dijon dressing.	\$24
Vegan Jerk Sweet Potato Tacos Spiced sweet potatoes, corn tortillas, mango salsa, chipotle aioli, served with plantains	\$18
Golden State Shrimp & Grits California wild shrimp, creamy cheddar polenta grits, savory Etouffee, green onion	\$26
Gran's Biscuit Breakfast House-made sour cream butter biscuit, with your choice of side	\$18
Fried Catfish (Basa) + Side Cornmeal crusted catfish filet with your choice of side	\$25

SIDES

Jerk Sweet Potato Hash \$9

2 Eggs (any style) \$6

Cheddar Grits \$7

Fried Plantains \$8

Sour Cream Biscuit \$7

Side of meat (Bacon, Chicken Apple, Salmon) \$8

Chef Tirzah