

BRUNCH LIBATIONS

Pimm's Cup

Pimm's, Lemon, Basil · 14
served short over ice

Sparrow Song

Bourbon, Lemon, Maple, Egg Whites, Bitters* · 16
served up in a coupe

Yacht Water

Tequila, Lime, Topo Chico · 12
served in a bottle

House-Made Sangria

Sommelier Select Red Wine, Fresh Fruit · 15
served over ice

Everlasting Rosé – Still

Grenache, La Manarine

Côtes du Rhône, France 2022 · 30



Diane's Classic Original Mix · Hanson's of Sonoma Vodka · 16

The Dirty Diane Dirty Diane's Mix · Mezcal · 16

The Bloody Maria Original Mix · Tequila · 16

The Kentucky Derby Original Mix · Bourbon · 16

Michelada Original Mix · Beer · 16

The Mary Mocktail Alcohol-Free Original or Dirty Diane · 8

"GBU" The Good, The Bad, The Ugly Tequila · Mix · Beer · 20

BOTTLES TAKE DIANE'S MIX HOME!

Diane's Original Mix

Classic Blend | Medium Spice · 18

Dirty Diane's Mix

Jalapeño & Cilantro | Bold & Spicy · 18



RAW BAR

Hog Island Oyster Shooter

Diane Mina's Original Mix, Vodka, Chili Salt* · 14ea

½ Dozen Hog Island Oysters

Champagne Mignonette, Cocktail Sauce, Tabasco* · 28

Shrimp Cocktail · 29

Fresh Horseradish, Gin Cocktail

Michael Mina's Ahi Tuna Tartare · 31

Mint, Garlic, Asian Pear, Pine Nuts, Habanero-Sesame Oil

CAVIAR & CHAMPAGNE 55

Michael Mina Signature 'Mini' Caviar Parfait

Crispy Potato Cake, Smoked Salmon, Egg Mimosa
Chive Crème Fraîche*

*served with J. Lassalle 'Cachet Or' 1er Cru
Champagne, France, Brut NV*

PASTRIES 7EA OR 4EA FOR 24

BY FIREBRAND BAKERY

Nutella Kouign-Amann

Chocolate Croissant

Pretzel Sticky Bun

Morning Bun

Croissant

Apricot Danish



MOTHER'S DAY BRUNCH PRIX FIXE

59 PER PERSON

APPETIZERS & SALADS SELECT ONE

Marinated Brokaw Avocado Toast

Schug, Farmer's Market Vegetables, Kataifi, Walnuts

Straus Family Creamery Yogurt Parfait

Wild Berry Compote, Almond Granola

Brokaw Avocado & Asparagus

Lemon Emulsion, Scallion Oil, Basil

Butter Lettuce & Hearts of Palm Salad

Ruby Grapefruit, Brokaw Avocado, Radish, Dijon Vinaigrette

Shrimp Louie Lettuce Cups

Brokaw Avocado, Crispy Capers, Tarragon

Artisan Petite Romaine Caesar Salad

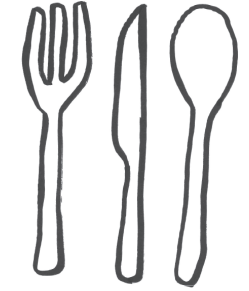
Onion Crema, Parmesan, Truffle Vinaigrette

Jalapeño Lobster Toast

Ginger Aioli, Togarashi, Cilantro

Manila Clam & Potato Chowder

Applewood Smoked Bacon, Leeks, Parker House Roll
Add Maine Lobster · 12



ENTRÉES & EGGS SELECT ONE

Bungalow Benedict

Model Bakery English Muffin, Canadian Bacon
Crispy Potatoes, Hollandaise
Substitute Salmon Gravlox · 7

Crème Brûlée French Toast

Vanilla Bean Mascarpone, Strawberry, Candied Pistachios

Steak & Eggs

6oz Hanger Steak, Soft Scramble
Crispy Potatoes, Black Garlic Aioli

Cavatelli 'Cacio E Pepe'

Black Truffle, Parmesan, Morel Mushrooms

The Bungalow Wagyu Burger

White Cheddar Cheese, Onion Jam, Pickles
served with Crinkle-Cut Fries*
Add Fried Egg · 4 Add Bacon · 5 Add Avocado · 4*

Blue Crab Cake *Supplement · 16*

Delta Asparagus, Green Garlic Cream, Saffron Aioli, Dill

Oak-Grilled Salmon

Orzo Pasta, Chickpea Ragu, Cherry Tomato Sauce
Chimichurri

Roasted Lemon Chicken

Lemon Potatoes, Chilies, Feta, Mint

Steak Frites Au Poivre *Supplement · 22*

8oz Filet, Parmesan-Truffle Fries, Béarnaise

Chef Mina's Lobster Pot Pie *Supplement · 35*

½ Maine Lobster, Truffle-Lobster Bisque, Root Vegetables

*served raw or undercooked or contain raw or undercooked ingredients
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
for parties of 6 or more, a 20% gratuity will be added to the check