

BIRD & JIM ~ BRUNCH

add an item +1

avocado | asparagus

Salmon & Avocado Toast ^{DF}

brioche toast, smoked salmon, cucumber-dill vinaigrette, petite herbs
16

Apple-Chicken Sausage Benedict

wolferman's english muffins, chicken sausages, 2-medium poached eggs, béarnaise, sea salt potatoes
18

Buffalo -n- Eggs ^{GF}

cast iron seared buffalo-jalapeno-cheddar sausage, 2 eggs any-style, sea salt potatoes, béarnaise
23

Veggie Egg Hash ^{GF}

butternut squash sofrito, broccolini, 2 medium-poached eggs, sea salt potatoes, béarnaise
17

Shakshouka Bowl ^{GF, DF}

Harissa-tomato sauce, asparagus, poblanos, jalapeno, sweet bell peppers, sea salt potatoes, 1 egg any style
20

Basil Pistou Scramble

4 eggs scramble with a basil-spinach pistou, arugula salad, heirloom cherry tomatoes, parmesan cheese, white balsamic vinaigrette
19

4 strips applewood smoked bacon 6
one egg any style 3
smoked salmon 7

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BIRD & JIM ~ BRUNCH Cocktails & Wine

Bacon Bloody 13

bloody mix + house-smoked bacon + vodka

Basic Bloody 11

bloody mix + vodka

Pickled Bloody 12

bloody mix + house-made pickles + pickled fennel + vodka

Mimosa 8

orange juice (or cranberry or pineapple) + sparkling wine

Kir Royal 11

chambord + sparkling wine

Aperol Spritz 12

aperol + prosecco + orange twist

Contratto Spritz 12

campari + dry sparkling rose + lemon wheel

Brunch Wines \$8

prosecco
rosé

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