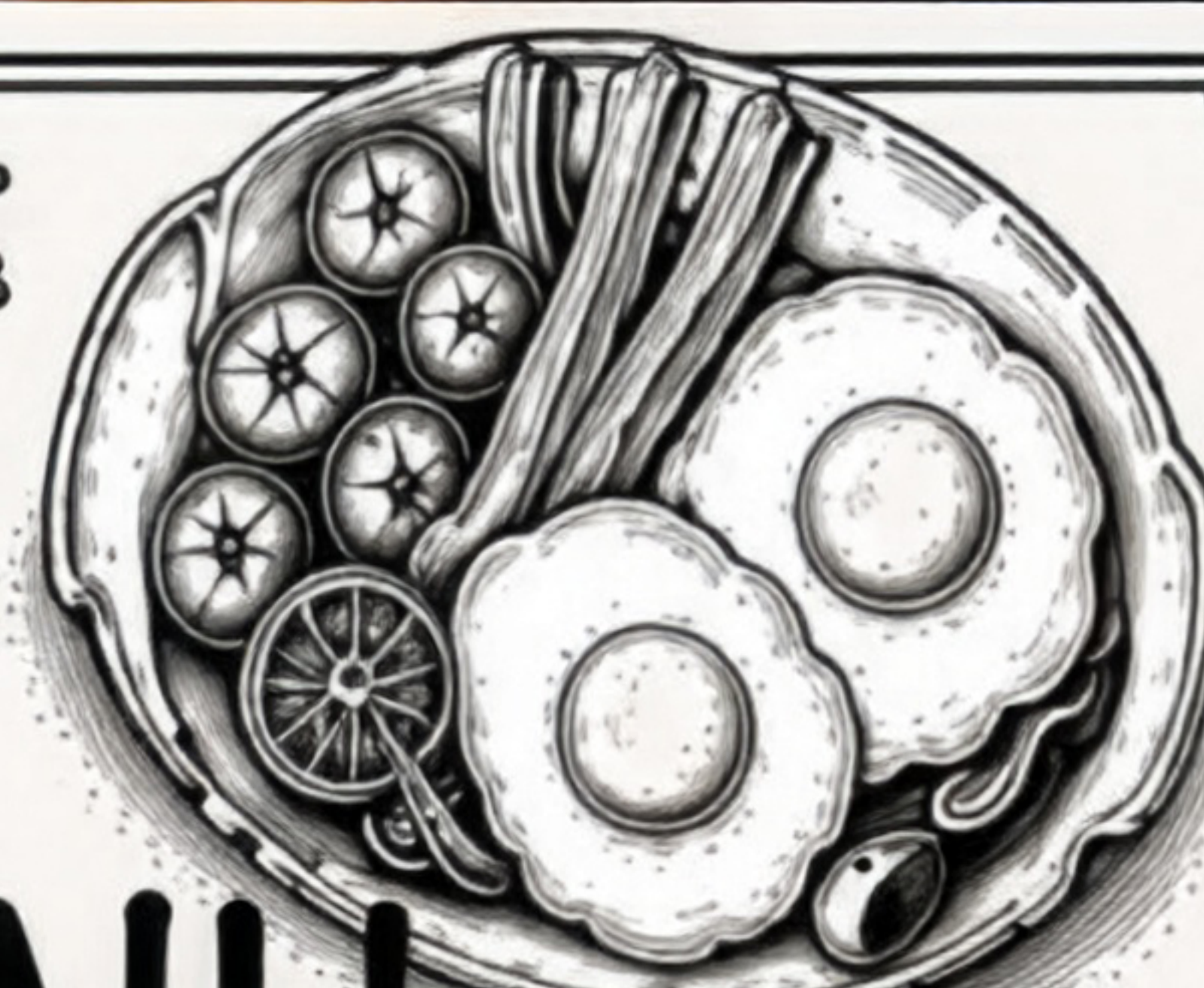


cheud

Café



BRUNCH MENU



STARTERS

Handmade Beef Meatballs, Marinara Sauce,
Pesto, Shaved Parmesan 150

Mald Matd Ceviche, Pimento Lime Aguachile,
Red Onion, Radiah 150

Avocado Toast, Tomato Saiad, Fiantain Paille,
Artisan Whole Wheat Bread | 95 | Add Crab 70

Roasted Beet & Butternut Squash Salad 125 | hail 80
Goat's Chvse, Roasted Almonds, Orange,
Cranbernes, Mæed Greens,
Mango-Balsamic Vinaigrette

Pumpkin Soup, Spiced Papitas, Coconut – VG 75

BRUNCH

Chicken & Waffies 180
Papper-ielly Butter clipped Fried Chicken,
Fried FR Egg, Smashed Avocado

English Fry Up 190
2 Fried FR Eggs, Eogliah Sausage, Bacon,
Black Pudding, Home Fried Potatoes, Mushrooms,
Tomatoes, Baked Beans, Brioche Toast

Egge Royale 215
Smcked Saimon, 2 Poached FR Eggs,
Sautiled Spinach, Capers, Red Onions,
Hollandaise Sauce

Steak & Eggs 350
Grilled 12 oe. Ribeye & 2 Fried FR Eggs,
Crispy Potatoes, Sautied Spinach,
Roasted Tomatoes, Muchroom Sauce

Omelettes 125
3 FR Eggs, Home Fried Potatoes, Brioche Toast
3 Fillings. Ball Pnppers | Onions | Mushrooms |
Spinach | Tomatoes | Cheddar | Bacon

2 FR Eggs "Your Style" 100
Home Fried Potatoes, Brioche Toast

MAINS

Sunday Roast. 12 oa. Ribeye 350
Crispy Potatoes, Sautæed Spinach,
Roasted Tomatoes, Mushroom Sauce

Cafe Boz Burger 125
Cheddar, Roasted Garlic Mayo, House Fickles,
Tomato, Red Onion, Lettuce, Kaiser Bun

Shrimp 'o' Grits 195
Creamy White Corn-Cheddar Grits,
Sautæed Spinach, Maqoe Chous,
Crispy Fried Oshroes

Cioppino Fiaherman's Sturv, 215
Shreno, Squid, Crab, Mussels & Fiah
Potatoes, Garlic, White Wine, Chilli, Basil,
Tomato Broth, Grilled Artisan Bread

Honoy-Dijon Baked Atlantic Salmon 260
Apple Reliah, Garlls Whipped Potatoes,
Glased Baby Carrets, Green Besns,
Orange Butter Sauce

Arabic 7-Spice Roasted Cauliflower 160
Braised Lmrtile & Kale, Caulifioner Rice,
Za'atar Grilled Vegetables, Tahini-Yoghurt Sauce

Ponne Pasta Pomodore, 130
Roested Tomatoes, Garlic, Rad Onion, Chlli,
Basil, EVOO, Parmesan

Add Grilled Sorak Tipe 125 | Grilled Chicken 60 |
Grilled Shrimp 95 | Grilled Mahi Mahi 125 |
Gluten Free Paste 40

FR – Free Range | VG – Vegan

SIDES

Grilled Artisan Sounstaugh Bread,
Garlic Butter & Mähie Peste 50

Cafð Fötes, Rosemary Sait,
Arugola Mayo 60

Zaitaar Grilled & Roested
Vegetatiles, Tahini-Yoghuct Saure 75



SWEET

Pancakes, Lirne Chantiliy,
Bercies, Maple-Botter 85

Seasonal Fraah Fruit Piate 90



DESSERTS 90

Warm Apple Crumble,
Salled Caramel Sause

Warro Broad & Botter Podding,
Batterscatch Sause,
Vanilla Crèmeux

Chocaiate Mousse Cake,
Wixite Checoiats Barry Ganache,
Almend Tuille



Please advise your Server of any nut, gluten, dairy or seafood allergy

Bills may be oplit no more than 4 Limes per table | All prioes are oubject to 12 59s vat