



# BRUNCH *at* VALERIE





## LIBATIONS

### MIMOSA \$12

fresh orange juice, prosecco

### BLOODY MARY \$15

housemade mix, vodka, giadiniera

### RED SNAPPER \$15

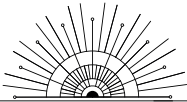
gin mare gin, housemade bloody mary mix, giadiniera

### GARIBRALDI \$15

campari & fresh orange juice

### TEA WITH THE QUEEN \$17

english breakfast & bergamot tea infused navy strength gin, luxardo bianco, punt e mes, orange juice





## TEA INFUSED GIN & TONICS \$17

### GREEN TEA

infused dorothy parker gin, *(floral, notes of elderberry & hibiscus)* lime, fever tree cucumber tonic

### CHAMOMILE

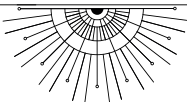
infused spring 44 old tom gin, *(barrel aged, notes of ginger & vanilla)* vanille de madagascar, q classic tonic

### CHAI

infused fundy gin, *(earthy, sweet juniper berry & citrus peel)* lemon, havi amer, cardamom bitters, fever tree premium indian tonic

### ENGLISH BREAKFAST

infused spring 44 gin, *(floral, dry finish, notes of lemon zest)* fever tree lemon tonic





## CAFE

ILLY DRIP COFFEE \$4

ESPRESSO \$5

CAPPUCCINO \$6

LATTE \$6

ICED COFFEE \$6

HERBAL TEA \$4



## ON THE SIDE

APPLEWOOD BACON \$11

PORK SAUSAGE \$11

CRISPY HASH BROWN \$10

SEASONAL FRUIT BOWL \$12

HOUSE SALAD \$7

SOURDOUGH TOAST \$3

HAND-CUT FRENCH FRIES \$8



## SAVORY



### KOREAN BBQ FRIED CHICKEN \$22

cornbread waffle, scallion, kimchi butter

### BRAISED SHORT RIB & POLENTA \$24

2 eggs any style, smoked tomato broth, onion, bell pepper, chive

### CROQUE MADAME \$22

sunny-side up egg, prosciutto, fontina, swiss, bechamel, with mixed greens

### HANGER STEAK & EGGS \$29

2 eggs any style, chimichurri, with hash brown & mixed greens



## SWEET



### BANOFEE FRENCH TOAST \$20

brûléed banana, nutella, dulce de leche, banana cremieux, sweet potato chips, fresh berries, roasted hazelnuts

### GREEK YOGURT & FRESH BERRIES \$16

chia seeds, granola clusters, local new york honey, mint

### LEMON RICOTTA PANCAKE \$19

wild blueberries, cardamom spiced maple syrup, mint

## OMELETS

SERVED WITH HASH BROWN & MIXED GREENS

### COUNTRYSIDE

irish cheddar, country ham, bell pepper, onion  
\$22

### FLORENTINE

cremini mushroom, cherry tomato, baby spinach, fontina  
\$20

## GOURMET TOASTS

### AVOCADO MOUSSE \$21

poached egg, fried sunchokes, dill, cilantro, sumac, on grilled sourdough

### BEETROOT CURED SALMON LOX \$23

poached egg, truffled ricotta, shaved fennel, hollandaise, on grilled sourdough

### WHIPPED RICOTTA & FALL PEAR \$18

local new york honey, candied walnuts, sea salt, on grilled sourdough

## LUNCH FARE

### GARDEN

#### BABY GEM CAESAR \$18

fried pancetta crumble, crispy herb panko, shaved parmesan, lemon caesar dressing

#### TENDER GREENS \$17

mizuna, mustard greens, arugula, pickled yellow beets, chioggia beets, rainbow carrot, green goddess dressing

ADD A GRILLED PROTEIN

organic chicken \$9 . salmon \$11 ahi tuna \$14

### HANDHELD

#### VALERIE BURGER \$26

grass-fed beef, french onion jam, white cheddar or american cheese  
*add fried egg \$3.00 . add bacon \$2.50*

#### GRILLED CHICKEN \$24

bacon marmalade, grilled onions, fontina, butter lettuce, tomato, comeback aioli, on rosemary focaccia

SERVED WITH CHOICE OF:

*hand-cut french fries or house salad*