

REPUBLIK

Weekend Brunch

Served 7 am to 5 pm

Delicious Toasts

Avocado Toast

Cage Free 7 Minute Egg, Hass Avocado smash, Goat Cheese, Extra Virgin Olive Oil, Cherry Tomato, Toasted Country Bread 11.50

Asada Toast

Sliced Skirt Steak drizzled in Aujillo Sauce, Avocado Smash, Radish, Red Onion, Tomato, Cilantro over Country Bread 12.50

Prosciutto Burrata Toast

Prosciutto Reserve Label, Fresh Burrata Cheese, Tomato Parmesan Cheese, Arugula on toasted Olive Ciabatta Bread 12.95

+Add Avocado 1.5 / 7 minutes Egg 3

Hummus Avocado Toast *[Vegan]*

Homemade Hummus over, Hass Avocado smash, Paprika, Cherry Tomato, Extra Virgin Olive Oil, Sesame Seeds, Country Bread 9.95

+ Add 7 Minutes Egg 3

Mascarpone Fig Toast *[Vegetarian]*

Mascarpone Cheese, Clover Honey, Fresh Berries, Crushed Hazelnut over Walnut Fig Bread 7.95

Sandwiches & More

Chicken Pesto Panini *Hot

All Natural Chicken, Pesto Aioli, Havarti Cheese, Spinach, Sundried Tomato, Pressed Country Bread, Mix Green Salad. 12.95

Tuna Melt Panini *Hot

Ahi Tuna, Tomato, Celery, Scallion, Mustard, Mayo, Red Onion, Havarti Cheese in Pressed Country Bread 12.50

Steak Sandwich

Grilled Top Sirloin Cap, Roasted Cherry Tomato, Red Onion and Basil sauce, Butter Lettuce, Mustard Mayo, in a Ciabatta bread. 15.95

Cauliflower Flatbread *Hot

Prosciutto, Creme Fraiche, Mozzarella, Parmigiano-Reggiano, Tomato, Arugula 15.75 (Substitute Smoke Salmon for 2.5)

+Add Avocado 1.5 / 7 minutes Egg 3

Grilled Peach Salad

Grilled Peach, Organic mix green, Fresh Muzzarella Cheese, Tomato with Balsamic Vinaigrette 12.95

+Add Avocado 1.5 / + Add Grilled Chicken 5

Quiches *Hot

served with Arugula Salad

Lorraine: Ham, Guerrier Cheese and Chives 11.95

Wild Mushroom: Kale, Wild Mushroom, Basil and Garlic 11.95

Spinach Feta: Caramelized Onion, Fresh Spinach, Feta Cheese with Almond Flour Crust 11.95 *[Gluten Free]*

Croissant Sandwich

*served with a side of Fruit

Breakfast Croissant

Black Forest Ham, Two Cage Free Sunny Side Up Eggs, Heirloom Tomato, Wild Baby Arugula, Mustard Mayo, in House baked Croissant. 12.75

Smoked Salmon Croissant

Smoked Salmon, Two Cage Free Sunny Side Up Eggs, Heirloom Tomato, Dill Goat Cream Cheese, Wild Baby Arugula, in House baked Croissant. 13.95

Egg Salad Croissant (Cold)

Hard boiled Eggs, Tomato, Butter Lettuce, Shallots, Celery, Mustard and Mayo, Black Pepper, Chopped Bacon in House baked Croissant. 12.5

Brunch Favorites

Truffle, Eggs & Champagne

Fresh Black Truffle, Soft Scramble Eggs, Prosciutto, Heirloom Tomato, Ciabatta Bread & Glass of Sparkling. 29.50
(Only available weekends)

French Toast

Egg battered Brioche with mix Berries, Maple Syrup, Sugar Powder Cinnamon and Mascarpone Whipping Cream 13.75

+ Add Bacon (2 pcs) \$ 3.5

Breakfast Plate

Two Cage Free Fried Eggs, Turkey Sausage, Rosemary Potato, sliced Tomato and a side of Country Bread. 13.50

Breakfast Burrito

Cage Free Scrambled Eggs, Pampelona Chorizo, Rosemary Potato, Mozzarella Cheese, Parmesan, Cilantro in Spinach Flour Tortilla, Side of Salsa 11.95

(Make it Vegetarian replacing Chorizo for Zucchini)

Eggs Benedict

Two Cage Free eggs Poached Medium, Hollandaise Sauce, Toasted Brioche, Heirloom Tomato, Rosemary Potatoes Prosciutto 13.50 or Smoked Salmon 13.95

Republik Lox & Bagel

All Natural Smoked Salmon, Dill Goat Crème Cheese, Cherry Tomato, Red Onion, Capers, Cage Free Fried Egg, Arugula over Large-Artisanal Mix Seeds Bagel, with Fresh Melon 16.75 + Add Avocado 1.5

Organic Fresh Bowls

Black Coconut Chia Pudding *[Vegan & Gluten Free]*

House made Organic Coconut Pudding, Mixed Berries, Chia Seeds, Roasted Almond, Cacao Nibs, Gluten Free Granola, Vanilla Beans, Activated Coconut Charcoal 12.50

Yogurt Parfait *[Gluten Free]*

Fresh Mixed Berries, Organic Straus Yogurt, Honey, Gluten Free Granola Drizzled with Coconut Cream. 10.50

Avocado \$1.5

2 Scrambled Eggs 3.95

Bacon (2pcs) \$ 3.5

Prosciutto \$ 5

Smoked Salmon \$ 7

Brioche Toast, Butter & Seasonal Jam \$ 5