

The Brunch



AVAILABLE MONDAY - SUNDAY
OPEN - 2:45PM

MENU

THE SAFE SIDE

3 eggs any style / double smoked bacon
roasted tomatoes / local mushrooms
toast & preserves

PINA COLADA SMOOTHIE BOWL (v/g)(gf)
fresh fruits / coconut milk / toasted coconut
chia seeds

BUTTERMILK PANCAKES (v)

Changes daily. Ask your server for details.

SHAKSHUKA (v)(s)

spiced tomato sauce / 2 soft eggs / chickpeas
cilantro / sesame seeds / halloumi cheese / toast

QUESABIRRIA HASH

adobo braised beef brisket / consommé / salsa roja
cheddar cheese / 2 scrambled eggs / cilantro

AVOCADO TOAST (s)

smashed avocado / seaweed salad / ponzu togarashi
aioli / torched sashimi salmon / pickled chillies / nori
ramen egg / sesame seed bagel

CHOCOLATE S'MORES WAFFLE STACK

toasted marshmallows / espresso & chocolate
ice cream / chocolate crumble / chocolate ganache
brown sugar liège waffles

PLANT-PLATE (v/g)

3 Just Egg™ scrambled eggs / roasted tomatoes
plant based maple sausage patty / local mushrooms
toast & preserves

MIXED GREENS (v)(gf)

grilled sweet corn / pico de gallo / avocado
feta cheese / green goddess dressing / mesclun mix

16	BBQ EEL CROISSANT 2 scrambled eggs / masago / tare sauce baby spinach / nori / butter croissant	23
15	DUCK CONFIT PANCAKES (n) crispy duck leg / maple hoisin glaze / sunny-side up egg / green onions / cashew crumble	22
20	OKONOMIYAKI CHEESEBURGER double 3 oz beef patty / 2 Japanese pancakes Swiss cheese / lettuce / kewpie mayo / double smoked bacon / sunny-side up egg / sesame seeds / nori bonito	22
20	CHICKEN & WAFFLES (s) brown sugar liège waffles / Szechuan honey glaze honey butter / Asian slaw / wood ear mushrooms	23
22	KOREAN SEAFOOD SOBA BOWL (df)(s) sashimi style albacore tuna / tiger shrimp / sous-vide egg tobiko / kimchi vinaigrette / chilled soba noodles	23
21	NEXTDOR 'COMMUNITY' BURGER double 3oz beef patty / Swiss cheese / lettuce double smoked bacon / Dijon aioli / brioche bun <i>Served with your choice of fries, mixed greens or truffle fries for \$4 extra</i>	23
20	FUNGHI BURGER (v) cream cheese & cheddar stuffed portabello mushroom lettuce / sliced tomatoes / basil pesto aioli / brioche bun <i>Served with your choice of fries, mixed greens or truffle fries for \$4 extra</i>	21
18		
15		

BRUNCH TOWERS

AS SEEN ON INSTAGRAM

BRUNCH TOWER FOR TWO OR FOUR (s) 58 / 110 Malaysian scrambled eggs / lamb sausage (contains pork) double smoked bacon / brussels sprout & potato hash shakshuka / toast & preserves / daily buttermilk pancakes	PLANT - BASED BRUNCH TOWER FOR TWO 60 Just Egg™ scrambled eggs / plant based maple sausage patty grilled broccolini / guacamole / brussels sprout & potato hash sesame seed bagel & preserves / cereal crunch french toast
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****NO SUBSTITUTIONS PERMITTED ON BRUNCH TOWERS****

BRUNCH SIDES

Egg (1 Piece)	2	Buttermilk Pancake (1 Piece) (v)	6
Double Smoked Bacon (3 Slices)	6 ½	Cereal Crunch French Toast (1 Slice) (v/g)	14
Fries (v)	8	Toast & Preserves (2 Slices) (v)	4
Truffle Fries (v)	13	Plant-Based Maple Sausage Patties (3 Pieces) (v/g)	6
Hash Browns (v)	8	Brown Sugar Liège Waffle (1 Piece) (v)	6
Lamb Sausage (contains pork)	7 ¾		

*Not all ingredients are listed. Please inform your server of any allergies or dietary restrictions.

All parties of 8 or more will be subject to a 20% gratuity.

(v) - vegetarian (df) - dairy free (gf) - gluten free (v/g) - vegan (s) - spicy (n) - contains nuts

The Dessert

MENU



AVAILABLE MONDAY - SUNDAY
OPEN - CLOSE

PIÑA COLADA TRES LECHES (v) 12
triple layer vanilla sponge cake / whipped cream
cinnamon & rum infused pineapple
cinnamon crumble / coconut ice cream

STRAWBERRY SHORTCAKE 12
vanilla sponge cake / strawberry coulis
white chocolate mousse / whipped cream
fresh strawberries

TIRAMISU 12
chocolate sponge cake / Baileys mascarpone cream
espresso syrup / cocoa powder / espresso ice cream

SEASONAL GELATO (v/g)(gf) 9
Changes daily. ask your server for details.

COFFEE & TEA

Coffee	3¾	Macchiato	4¾	London Fog	5
Decaf Coffee	3¾	Pluck© Teas	3¾	Chai Tea Latte	5
Cappuccino	5	Iced Shaken Espresso	5	Espresso	4
Latte / Iced Latte	5	Matcha / Iced Matcha Latte	5½	Americano	4½

Upgrade to soy milk for \$0.75
Upgrade to oat milk for \$0.75

FINISH OFF WITH SOMETHING A LITTLE

STRONGER

SCOTCH (10Z)

J&B Rare	8
Johnnie Walker Black Label	12
Bruichladdich 'The Classic	14
Laddie' Single Malt	18
Macallan 12 Year Double Cask	26
Johnnie Walker Blue Label	32

BRANDY/COGNAC (10Z)

St. Remy VSOP	8
Marie Duffau Bas Armagnac	11
Hennessy VS	14

APERATIF / DIGESTIF (10Z)

Amaro Nonino	8
Aperol	8
Campari	8
Grand Marnier	8
Amaro Montenegro	8
Bailey's	9
Sambuca White	9
Limoncello	9

WHISKEY (10Z)

Crown Royal Northern Harvest	8
Jameson Irish Whiskey	8
Bulleit Bourbon	8
Jack Daniel's Tennessee Whiskey	9
Basil Hayden Straight Bourbon	12
Suntory Whisky Toki	12
Woodford Reserve Distiller's Bourbon	13
Michter's Small Batch Bourbon	15
Miyagikyo Japanese Single Malt	16

PORT (20Z)

Taylor Fladgate 10 YR	10
Taylor Fladgate 20 YR	14

SPECIALTY COFFEE

B-52	10
Irish Coffee	10
Spanish Coffee	10
Bailey's Coffee	10
Monte Cristo	10

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