

# Brunch

Choose a beverage and brunch entrée - \$16

## Beverages

pick a drink

### ORANGE JUICE

freshly squeezed

### FLAVORED WATERS

strawberry basil, citrus, or cucumber-mint

### COFFEE

freshly pressed, never burned

## Boozy Beverages

+\$6 includes refills

### MIMOSA

orange, hibiscus, or watermelon

### SANGRIA

sauvignon blanc, compressed watermelon

### BLOODY MARY

celery, olive, spices

## Sweet & Savory

choose an entrée

### ANSON11 BREAKFAST

french toast, eggs, bacon, yukon gold potatoes, pancake, benedict, tomato salad

### ROASTED CHICKEN CREPES

huitlacoche puree, poblano sauce, roasted brocolini, corn, aged cheddar

### NUTELLA FRENCH TOAST

toasted brioche bread, strawberries, bananas, hazelnuts, nutella glazed

### BUTTERMILK PANCAKES

fresh berries, butter, toasted almonds, whipped cream, maple syrup

### GRILLED ASPARAGUS EGG BENEDICT

two poached eggs, grilled asparagus, ancho chile hollandaise, tomato salad

### HAM EGGS BENEDICT

country ham, artisan english muffin, tomato-arugula salad, yukon potatoes

### BLUE CRAB BENEDICT

house crab cakes, tomato-arugula salad, yellow hot pepper aioli, yukon gold potatoes

### HOUSE CURED SALMON EGG BENEDICT

cured salmon, artisan english muffin, tomato-arugula salad, yukon potatoes

### RANCHEROS MONTADOS

layers of crispy corn tortilla, red sauce, house-made fresh cheese, two eggs, black beans

### EGG WHITE FRITTATA

tomatoes, cheddar cheese, purple kale, yukon gold potatoes

### GOAT CHEESE OMELET

local herbed goat cheese, roasted tomatoes, bacon, yukon gold potatoes

### BREAKFAST PIZZA

scrambled egg, country ham, avocado, potatoes, salsa verde, fresh cilantro

### BRUNCH BURGER

wagyu patty, jalapeño cheese sauce, fried egg, arugula, shoestring fries

### CROQUE MADAME

grilled brioche, country ham, gruyere, mornay sauce, fried egg, yukon gold potatoes

### GREEN CHICKEN CHILAQUILES

pulled chicken, crispy fried tortillas, green tomatillo salsa, house-made fresh cheese

### QUINOA BREAKFAST BOWL

white quinoa, toasted pepitas, coconut flakes, market fruits & berries, mango sauce, organic honey, almond milk

## Special

### STEAK AND EGGS 26

grilled filet mignon, balsamic onions, A11 steak sauce, yukon gold potatoes, tomato-arugula salad  
Includes beverage

## Add Ons

go ahead, add anything

BRIOCHE & JAM 3

HOMEMADE SMOKED BACON 5

TWO EGGS 2

ONE PANCAKE 3

YUKON GOLD POTATOES 3

MARINATED HEIRLOOM TOMATOES 3

AVOCADO WITH OIL AND SEA SALT 2

POZOLE TRADICIONAL, ROJO O VERDE 9

FRUIT SALAD WITH GRANOLA & YOGURT 9

AVOCADO TOAST & HARD BOILED EGG 9