

brunch.

wake up calls

barbados breakfast: zaya rum, coconut cream, A's cold brew coffee, angostura float **13.5**

royal tea: black tea infused gin, orange spiced honey, lemon **12**

kentucky coffee: buffalo trace bourbon, frangelico, espresso, fresh cream, served up **13**

bloody marys

american: tito's vodka, cherry tomatoes, cucumber, horseradish and cream cheese olives **13**

mexican: el jimador tequila, house made habanero bitters, lime, olives **13**

italian: tito's vodka, basil, balsamic, black pepper, "caprese" skewer **13**

fresh ideas

pirate punch: spiced rum, coconut, fresh lime & ginger, cilantro **13.5**

the antidote: pampelmousse grapefruit, ford's gin, honey, lemon, grapefruit **13.5**

dreams of green: hendricks gin, fresh cucumber, lime & basil **13.5**

sunday sparklers

sparkling sage white sangria: calvados, honey roasted pineapple, fresh berries, prosecco **10.5**

jalisco flower: french champagne, reposado tequila, agave, fresh lime, grapefruit bitters **13.5**

mimosas: traditional or pomegranate **9 / 4 per refill**

bellinis: strawberry & hibiscus, white peach & ginger **10**

non-alcoholics

A's cold brew: 15 hr. house-brewed & bottled café virtuoso konga coffee, accoutrements **9.5**

house made lemonade: traditional, strawberry, peach **7.5 / 4.5 per refill**

coconut water: the cure itself, simply poured over ice **8**

house made fresca: orange cider, cucumber & lime **7.5**

italian limeade: marasca cherry syrup, fresh lime, soda **7.5**

republic of tea bottled drinks, organic+calorie free: pomegranate green tea **7**

+please let your server know of any allergies or dietary restrictions before you order+

(v) denotes vegetarian dish / 20% gratuity will be added to parties of six or more

****bread service upon request ****

A 20% service charge will be added to groups of 6 or more

Mister A's only uses local Hilliker Ranch cage and GMO free eggs in all brunch dishes.

to start

european style pastries: sweet and savory breakfast breads, house made jam 11

house made donuts of the month: half dozen 11

duo of pastries & donuts 20

jumbo black tiger shrimp cocktail: house made cocktail sauce, avocado 24

cold

multi-colored beet salad: arugula, endive, shallot vinaigrette (v) 16

house made gravlax: on grilled eight-grain crostinis, herb chantilly 14.5

chef's daily selection of oysters: half dozen, cucumber mignonette 19.5

maine lobster salad: avocado, papaya, lemon dressing 29.5

eggs

trio of local farm deviled eggs: pork belly, gravlax, shaved fennel 10

soft poached eggs "florentine": soft polenta, spinach, mushrooms, provolone 17.5

A's version "croque madame": brioche, gruyere, prosciutto, arugula, balsamic fried egg 16

eggs benedict: spanish iberico or lump crab, old bay hollandaise 22.5

farmers market scramble: potato rosti, spinach, tomato, mushroom, gratiné 17

pork belly and sweet potato hash: poached eggs, house made coleslaw 19

hot

hand ground kobe burger: fried egg, crispy pork belly, truffle fries or salad 20

buttermilk fried "chicken and waffles": rosemary, gruyere waffle 20

troll caught local swordfish "piccata": zucchini provencale 26.5

anderson farms prime hanger steak: sauce au poivre, frites, garden greens 35.5

sweets

lemon ricotta pancake: lemon-scented blueberries 12

chocolate croissant: espresso pot de creme 12

cinnamon swirl brioche french toast: cream cheese mousse, berries, maple syrup 12

sides

baker's natural bacon or local sausages 7.5

lyonnaise potatoes 5.5 mister A's mac and cheese 12.5

roasted brussels sprouts 8.5 truffled or sweet potato fries 8.5

green bean persillade 8.5 carrots vichy 8.5