

BRUNCH WITHIN WITHERBY

FRESH STARTS

AVOCADO TOAST \$16 (V)

THICK-CUT RUSTIC SOURDOUGH, SUNNY SIDE UP EGG,
AVOCADO SPREAD, HEIRLOOM TOMATO,
QUESO FRESCO, SCALLION, CHILI CRISP

LOX & BAGEL SANDWICH \$18

SMOKED SALMON, EVERYTHING BAGEL, DILL-CAPER
CREAM CHEESE, ARUGULA, PICKLED RED ONION

CROISSANT SANDWICH \$12

SLICED HAM, MUENSTER CHEESE, ARUGULA, PEPPER AIOLI
ADD AN EGG +\$3

BERRY & YOGURT BOWL \$15 (V)

GREEK YOGURT, MACERATED BERRIES,
GRANOLA, ALMOND, PEPITAS, MANUKA HONEY

OVERNIGHT OAT BOWL \$12 (V)

ROLLED OATS, CHIA SEEDS, GREEK YOGURT,
VANILLA, CINNAMON, MAPLE SYRUP, MACERATED BERRIES

AÇAÍ BOWL \$16 (VGO)

AÇAÍ SORBET, GRANOLA, STRAWBERRY,
BANANA, BLUEBERRY, HONEY, TOASTED COCONUT
ADD PEANUT BUTTER +\$1

BREAKFAST FAVORITES

THE CLASSIC 1886 \$25

TWO EGGS ANY STYLE. CHOICE OF BREAKFAST MEAT.
CHOICE OF TOAST. SIDE CHOICE OF SALAD, POTATOES, OR +\$2 FRUIT

BREAKFAST BEAU-RITO \$20

FLOUR TORTILLA, SCRAMBLED EGGS, HASHBROWNS,
WHITE CHEDDAR, SOUR CREAM, SALSA BANDERA,
SALSA VERDE. CHOICE OF BACON, HAM, MOJO PORK,
OR CHICKEN SAUSAGE. ADD AVOCADO +\$3

CRAB CAKE BENEDICT \$28

LUMP CRAB CAKE, POACHED EGGS,
HOLLANDAISE SAUCE, ARUGULA, ENGLISH MUFFIN.
SIDE CHOICE OF POTATOES, SALAD, OR +\$2 FRUIT

THE SCARLET BENEDICT \$26

POACHED EGGS, BRAISED BEEF CHEEK, POMEGRANATE
HOLLANDAISE SAUCE, ENGLISH MUFFIN.
SIDE CHOICE OF SALAD, POTATOES, OR +\$2 FRUIT

PURGATORY ON SIXTH \$15 (V)

POACHED EGGS, MOROCCAN-SPICED
TOMATO & RED PEPPER SAUCE, FETA CHEESE,
CRISPY CHICKPEAS, TOASTED BAGUETTE

LEMON & BLUEBERRY PANCAKES \$20 (V)

3-PANCAKE STACK FILLED WITH LEMON CURD,
TOPPED WITH BLUEBERRY BUTTERCREAM

BERRIES & CREAM FRENCH TOAST \$18 (V)

THICK-CUT BRIOCHE, MACERATED BERRIES,
WHIPPED MASCARPONE, RASPBERRY COULIS,
POWDERED SUGAR, MAPLE SYRUP

BREAKFAST HASH \$24 (DF) (GF)

TWO SUNNY SIDE UP EGGS, PEPPERS, ONIONS, POTATOES.
CHOICE OF CHORIZO, DUCK CONFIT, MOJO PORK.

CHILAQUILES VERDE \$20 (GF)

CORN TORTILLAS, HOUSE SALSA VERDE,
TWO SUNNY SIDE UP EGGS, QUESO FRESCO,
SOUR CREAM, PICKLED RED ONION, CILANTRO
ADD AVOCADO +\$3 | CHICKEN +\$6 | MOJO PORK +\$8

LUNCH CLASSICS

MANHATTAN CLAM CHOWDER \$12 (DF) (GFO)

TOMATO-GARLIC BROTH, MIREPOIX,
NEW POTATOES, OYSTER CRACKERS

CAESAR SALAD \$16 (GFO)

ROMAINE HEARTS, GRANA PADANO, OLIVE CROSTINI,
WHITE ANCHOVY FILET, BALSAMIC CAESAR DRESSING

BEET & BURRATA SALAD \$17 (GF) (V)

ARUGULA, ROASTED BEETS, TOASTED PISTACHIOS,
WHITE BALSAMIC VINAIGRETTE

HARVEST KALE SALAD \$17 (GF) (VGO)

KALE, BRUSSELS SPROUTS, RED CABBAGE, CARROT,
RED ONION, APPLE, DRIED CRANBERRIES,
TOASTED PECANS, PEPITAS, CRUMBLER BLUE CHEESE,
MAPLE-MUSTARD VINAIGRETTE

ADD PROTEIN TO SALAD:

CHICKEN +\$8 | SALMON +\$12 | SHRIMP +\$10

B.L.A.T. SANDWICH \$18

RUSTIC SOURDOUGH TOAST, BACON, LETTUCE,
AVOCADO, TOMATO, GARLIC AIOLI.
SERVED WITH FRENCH FRIES

CRISPY CHICKEN SANDWICH \$20

PEPPER AIOLI, PICKLE SLAW, FETA,
BRICOHE BUN. SERVED WITH FRENCH FRIES

GRILLED CHEESE & SOUP \$17 (V)

RUSTIC SOURDOUGH TOAST, MUENSTER & WHITE
CHEDDAR CHEESE, TOMATO-BASIL SOUP

BEAU BURGER \$19

QUARTER POUND ANGUS BEEF PATTY, WHITE CHEDDAR,
LETTUCE, HEIRLOOM TOMATO, PICKLES,
HOUSE AIOLI, BRICOHE BUN. SERVED WITH FRENCH FRIES
ADD: AVOCADO \$3 | BACON \$3 | BOTH \$5

(DF) DAIRY FREE

(GF) GLUTEN FREE

(GFO) GLUTEN FREE OPTION AVAILABLE

(VG) VEGAN

(VGO) VEGAN OPTION AVAILABLE

(V) VEGETARIAN

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS BEFORE ORDERING. OUR SMALL KITCHEN HANDLES COMMON ALLERGENS, INCLUDING MILK, EGGS, WHEAT, SOY, SESAME, PEANUTS, TREE NUTS, FISH, AND SHELLFISH. WHILE WE TAKE PRECAUTIONS, SHARED PREPARATION AND COOKING AREAS CREATE A RISK OF CROSS-CONTACT; WE CANNOT GUARANTEE AN ALLERGEN-FREE ENVIRONMENT. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WITHERBY

BRUNCH WITHIN WITHERBY

BEVERAGES

COFFEES

LOCAL ROASTED DRIP COFFEE \$5

COLD BREW \$6

CAPPUCCINO | LATTE \$7
ADD SALTED CARAMEL, LAVENDER,
OR VANILLA SYRUP +\$.50

ESPRESSO
SINGLE \$5.50 | DOUBLE \$6.50

JUICES, MILKS, & TEAS

JUICES - \$6
APPLE, CRANBERRY, GRAPEFRUIT,
ORANGE, PINEAPPLE, POMEGRANTE

ALMOND MILK, OAT MILK,
WHOLE MILK \$6

LEMONADE | ICED TEA \$5

HOT TEA \$5
ORGANIC BREAKFAST, CHAMOMILE CITRUS, ORGANIC
EARL GREY, GREEN TEA TROPICAL, MARRAKESH MINT

WATER & SODAS

AQUA PANNA STILL
550ML - \$5 | 750ML - \$7
PELLEGRINO SPARKLING
11.15 FL OZ - \$4 | 750ML - \$7

BOTTLED ROOTBEER \$4

REFILLABLE SODAS \$4
COKE, COKE ZERO,
DIET COKE, SPRITE

SIGNATURE SIPS

CLASSIC MIMOSA \$12
ÉLYSÉE FRENCH BRUT,
PERRICONE FARMS ORANGE JUICE

WITHERBY MIMOSA TOWER \$42
FEATURING LUC BELAIRE
FRENCH SPARKLING
BLEU & PINEAPPLE
ROSÉ & POMEGRANATE
LUXE & PEACH | GOLD & ORANGE

BLOODY MARIA \$16
BLANCO TEQUILA, ANCHO REYES CHILE,
HOUSE-MADE BLOODY MIX, LIME,
CELERY, CORNICHON, ONION, OLIVE

THE NIGHT PORTER \$19
FIERCE & KIND VODKA, COFFEE
LIQUEUR, DEMERARA, ESPRESSO

THE BEAU BLOOM \$18
EMPRESS 1908 INDIGO GIN, EGG
WHITE, LAVENDER, LEMON

MICHELADA \$12
PACIFICO LAGER DRAFT BEER,
CLAMATO, LIME, HOT SAUCE,
CHAMOY & TAJÍN RIM

GOLDEN STATE CIDER \$10
COLD-PRESSED WEST COAST
APPLES, NO ADDED SUGAR,
GLUTEN-FREE &
VEGAN-FRIENDLY, 6.1% ABV

THE SIDEBOARD

BAGEL \$6
CHOICE OF PLAIN, EVERYTHING,
ASIAGO, JALAPEÑO CHEDDAR, OR
CINNAMON RAISIN
ADD CREAM CHEESE +\$2

BANANA BREAD \$9
HOUSE-MADE SERVED WITH WHIPPED
HONEY BUTTER & LOCAL JAM

CROISSANT \$6

SIDE OF TOAST - \$6
ENGLISH MUFFIN, MULTIGRAIN,
SOURDOUGH, WHITE, GLUTEN FREE*

BREAKFAST MEATS:
APPLEWOOD SMOKED BACON \$8
NUESKE'S HAM \$8
MOJO PORK \$8
CHICKEN-APPLE SAUSAGE \$8

TWO FRESH EGGS - \$6
LOCAL EBEN-HAEZER EGG RANCH

BREAKFAST POTATOES - \$6
DICED & FRIED POTATOES
ADD PEPPERS & ONIONS +\$1

BREAKFAST SIDE SALAD - \$6
MIXED GREENS, PICKLED ONIONS,
TOMATO, HOUSE VINAIGRETTE

CUP OF BERRIES - \$8

SEASONAL FRUIT BOWL - \$14

CUP OF YOGURT - \$7



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