POPPY & PINE

Brunch Features

Peppermint Mocha French Toast $15
challah bread soaked in a rich mint chooclate & espresso custard, topped with chocolate drizzle, peppermint mousse & crushed candy canes

Hot Cocoa Waffle $15
hot chocolate-infused waffle topped with chocolate chips, chocolate drizzle, and toasted whipped marshmallow

Winter Harvest Crunch $16
roasted turkey breast, cranberry aioli, parmesan crisp, arugula, crispy onions & hot honey in a pressed flour tortilla

Steak & Cheese Breakfast Melt $18
shaved tenderloin, garlic aioli, provolone cheese, caramelized onions, sun-dried tomatos, arugula & a sunny-side-up egg on toasted ciabatta & served with potatoes

Brisket Benedict $19
hickory-smoked brisket, arugula & poached eggs on an English muffin, topped with horseradish hollandaise & served with potatoes

Seasonal Lattes

Peppermint Mocha $6
peppermint & mocha, topped with whipped cream and crushed candy canes

Snickerdoodle $6
cinnamon & cookie butter, topped with whipped cream and brown sugar streusel

Seasonal Cocktails

Rum Rum Rudulph $12
gingerbread coquito with spiced rum and an iced gingerbread rim

Mistletoe Mimosa $10
prosecco, pomegranate juice, sugared rosemary sprig, fresh cranberries

Old Fashioned Christmas $13
bourbon, spiced cranberry, orange bitters, sugared rosemary sprig