

SUNDAY “BOSSA NOVA” BRUNCH

Featuring Caipirinha cocktails & Bossa Nova Jazz Music

COLD PRESSED JUICES

Sunrise Orange, carrot, ginger, turmeric, coconut water	14
Quench Watermelon, jicama, strawberry, mint, lime	14
Clover Kale, cucumbers, celery, spinach, pear, cilantro	14
Orange Freshly squeezed orange juice	12

BREWED COFFEE & ESPRESSO

Freshly Brewed Coffee Pot Roasted locally	12
Espresso Macchiato Espresso and dollop of foam	8
Latte or Cappuccino Espresso, steamed milk	9
Cold Brew Notes: chocolate, raspberry, toasted almond	9

Our coffee is green certified and comes from fair trade partnerships

BRUNCH STARTERS

Bakery Basket

Fresh baked miniature muffins and croissants | 15

Smoked Salmon Plate

Cold-smoked salmon, chive cream cheese, tomato, capers, cucumber, red onion, choice of bagel | 24

Sliced Fruit & Berries

Seasonal sliced fruits and berries | GF, DF vegetarian | 18

Shoestring Fries

Spiced fries, garlic, or sweet potato | vegetarian | 14

Cheese & Charcuterie

Three artisan cheeses, cured meats and accoutrements | 32

MAKE IT A BOTTOMLESS BRUNCH: \$30 PER GUEST

With free-flowing mimosas or champagne

Hang-over free bottomless options | \$20 per guest

BOSSA NOVA BRUNCH COCKTAILS

Passion Fruit Caipirinha Cachaça, tart citrus, lime	22
Riviera Mimosa Fresh orange, champagne	18
Strawberry Caipirinha Cachaça, strawberry, lime	22
SB Bloody Mary Vodka, house mary blend	18
Mango Caipirinha Cachaça, mango, lime	22
Peach Bellini White peach puree, champagne	18

BEST-OF-BOTH “PRIX-FIXE”

Served with a family-style bakery basket and sliced fruit & berry plate

Choice of Brunch Entrée:

Crab Cake Benedict

Pancetta, choron sauce, home fries, shaved fennel salad

Beef Hash

Sauteed spinach, sweet peppers, crushed potato, scallion, organic eggs cooked as wish

Ricotta Lemon Pancakes

Blueberry compote, vanilla syrup, lemon

Gnocchi Arrabiata

Potato gnocchi, fire-roasted tomato sauce, spinach, a touch of chili flakes, aged parmesan | vegetarian

Choice of Dessert:

Mandarin Cheesecake

Ginger crumble, seasonal fruit

Flourless Chocolate Cake

Crème Fraiche, berries

Sticky Toffee Pudding

Coconut chai, bourbon toffee, banana brulee, almond crumble

\$65 per person

\$82 per guest including a Caipirinha selection

EL ENCANTO BRUNCH CLASSICS

Crab Cake Benedict Pancetta, choron sauce, home fries, shaved fennel salad	35
Ricotta Lemon Pancakes Blueberry compote, vanilla syrup, lemon vegetarian	24
Gnocchi Arrabiata Potato gnocchi, fire-roasted tomato sauce, spinach, a touch of chili flakes, aged parmesan vegetarian	25
SB Burger Heirloom tomato, smashed avocado, caramelized onion, cheddar, brioche bun, the sauce add bacon +5	28
Brux Waffle Seasonal berries, powdered sugar, Vermont maple syrup vegetarian	21
Flat Iron Steak Roasted potatoes, red wine demi	38
Beef Hash Sauteed spinach, sweet peppers, crushed potato, scallion, organic eggs cooked as you wish	32

GF = Gluten Free | DF = Dairy Free

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers.

*Please inform your server of dietary restrictions or food aversions you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some of our house-made dressings include raw eggs

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information. The designated allergens and products are: Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available