7 am - 2 pm

# **BRUNCH PLATES**

#### **BELGIAN WAFFLE // 18**

Fresh Berries, Buttermilk Syrup

### AVOCADO TOAST // 18

One Poached Egg, Country Bread, Avocado, Hazelnut Chili Crunch, Goat Cheese, Arugula

### THE MARC BREAKFAST // 18

Two Eggs Your Way, Toast, Bacon, Ham or Sausage

#### VINEYARD BREAKFAST SANDWICH // 18

Scrambled Egg, Sourdough Bread, Mama Lil's Aioli, Sliced Tomato, Applewood Smoked Bacon, Cheddar Cheese

# CROISSANT FRENCH TOAST // 22

Powdered Sugar, Maple Syrup, Bacon Butter, Side of Fruit

#### EGGS BENEDICT // 22

Poached Eggs, English Muffin, Ham, Hollandaise Sauce

# SUNRISE SMASH BURGER // 20

Over-Easy Egg, Bacon, Served with Truffle Fries

# CHICKEN & BELGIAN WAFFLE // 24

Fried Egg, Scallions, Hot Honey, Butter

# HANGER STEAK & EGG SKILLET // 29

Fried Egg, Sautéed Greens, Young Potatoes, Onion

### BEET-CURED SALMON GRAVLOX PLATTER // 27

Hard-Boiled Egg, Smoked Trout Roe, Pickled Red Onion, Caper Berries, Herbed Chevre

# SIDES

TOAST // 4

BACON OR SAUSAGE // 6

BREAKFAST POTATOES // 6

TWO EGGS // 7

YOGURT PARFAIT // 9

7 am - 2 pm

# **BRUNCH COCKTAILS**

### TABLESIDE MIMOSA KIT // 38

One Bottle of Sparkling Wine with Selection of Juice Carafes and Accoutrements

#### THE MARC BLOODY // 16

Tito's Vodka, House Mary Mix, Candied Bacon, Pickled Garnish

### BLOODHOUND // 15

Bombay Sapphire Gin, Aperol, Blood Orange

### WALLA WALLA FOG // 14

DW Distilling Brandy, Earl Grey Syrup, Steamed Milk

# **BEVERAGES**

# DRIP COFFEE // 6 WALLA WALLA ROASTERY DRIP COFFEE

Guatemala Blend Decaf Mokha Java Blend

# ESPRESSO

# WALLA WALLA ROASTERY HOUSE ESPRESSO

Double Shot // 7 Americano // 7 Latte // 9 Cappuccino // 9 Mocha // 9

# STEVEN SMITH HOT TEA // 5

# FULL-LEAF BLACK TEA

British Brunch Lord Bergamot

### HERBAL INFUSION

Meadow Peppermint Leaves Big Hibiscus

# ORGANIC GREEN TEA

Spring Greens Jasmine Silver Tip

# JUICES // 6

Orange Grapefruit Cranberry Pineapple