

THE
InBrunch
F a s h i o n A r t s B e a t s



COCKTAILS

ESPRESSO MARTINI | 19

grey goose vodka, coffee liqueur, espresso

PALOMA | 19

patrón silver tequila, grapefruit, lime

HUGO SPRITZ | 19

**st-germain elderflower liqueur,
prosecco, lime, mint**

CUBA LIBRE | 19

bacardí superior white rum, coca-cola, lime

BOTTOMLESS MIMOSA | 45 per person

**nv azienda mariotti "smarazen",
selection of juices**



SPREADS

Split Pea Fava ^{VE} | 10

yellow split peas, garlic, sumac,
arbequina olive oil

Mutabal ^{VE} | 12

tahini, roasted garlic, sumac

Muhammara ^{VE} | 12

pomegranate molasses, house pita

TWO DIPS | 20 · THREE DIPS | 28

APPETIZERS

Marinated Olives ^{VE} | 7

olives marinated in light white vinegar

East Coast Oysters | 24 (6 pcs)

champagne mignonette, lemon, horseradish,
fermented hot sauce

Shrimp Cocktail | 24

gulf shrimp, lemon, cocktail sauce

Hamachi Crudo | 25

zhoug, radish, olive oil, bergamot aioli

Beef Carpaccio | 24

black garlic aioli, truffle pecorino, aioli

Tuna Tartare | 22

ahi tuna, spicy ponzu lime dressing,
cucumber, gooseberry, avocado,
pickled jalapeño, calamansi mayo

Calamari Fritti | 22

harissa aioli, lemon

Seafood Tower | small 98 · large 195

east coast oysters, shrimp cocktail,
poached lobster, daily crudo

SALADS

Greek Salad | 18

heirloom tomato, cherry tomato,
cucumber, red onion, feta, oregano

Rainbow Beets ^V | 18

garlic labneh, iranian pistachios,
pistachio chimichurri, belgian endive

Radicchio & Gem ^V | 18

castelfranco, lemon garlic dressing,
pickled pearl onions, soya sunflower seeds,
pickled raisins, baby gem



MAINS

Margo's Breakfast | 22

sunny side up eggs, bacon, turkey sausage,
roasted tomato, lemon potato, brioche

Strawberry Pancakes | 20

buttermilk, macerated strawberries, maple syrup

Fried Chicken & Waffles | 22

pomegranate molasses, buttermilk waffles

Shakshouka | 22

spicy tomato sauce, poached eggs,
feta, chives, house pita

BLT | 24

double smoked bacon peameal bacon,
baby gem, beefsteak tomato

Smoked Turkey BLT | 24

aioli, baby gem, beefsteak tomato, double smoked bacon

Clio Burger | 26

house blend, applewood smoked cheddar,
dill pickles, aioli, onion, milk bun

Steak & Eggs | 42

prime flat iron, truffle butter, sunny side egg, fries

Eggs Benedict

poached eggs, manchego buttermilk biscuit

PEAMEAL | 23 · KALE & SPINACH FLORENTINE | 24
SMOKED SALMON | 25 · LOBSTER BENEDICT | 32

SIDES

Double Smoked Bacon | 9

Turkey Sausage | 8

Lemon Potatoes ^{VE} | 14

Greek Truffle Fries ^V | 12

DESSERT

Lemon Tart | 15

graham cracker sable, lemon curd,
orange vanilla cream, lemon crumble

Chocolate Passionfruit Verrine | 14

chocolate crèmeux, passionfruit curd, chocolate brownie,
mango lime pearls, cashew crunch

Coconut Chia Pudding | 10

raspberry coulis, house granola and fresh raspberries

Ice Cream & Sorbet | 12 (3 scoops)



SNACKS

Marinated Olives ^{VE} | 7

olives marinated in light white vinegar

Stuffed Olives ^V | 9

goat cheese, harissa aioli | 9

East Coast Oysters | 24

champagne mignonette, lemon, horseradish,
fermented hot sauce (6 pieces)

Shrimp Cocktail | 24

gulf shrimp, lemon, cocktail sauce

Zucchini Fritti ^V | 15

tzatziki, orange blossom honey, lemon

Calamari Fritti | 22

harissa aioli, lemon

Greek Truffle Fries ^V | 12

feta, truffle pecorino, truffle oil

^V Vegetarian | ^{VE} Vegan

All guests will be charged \$3.00 for unlimited tabl'eau
filtered water, still or sparkling.