

BRUNCH WITHIN WITHERBY

BEVERAGES

COFFEES

LOCAL 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



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