

THE PARLOUR

SUNDAY

A Fully Gluten-Free Menu

BRUNCH

Stuffed French Toast 14 
Apple Compote, Creme Anglaise

Frittata 15  
Roasted Red Pepper, Spinach,
Goat Cheese, Romesco, Green Goddess

Avocado Toast 18 
Roasted Pepper, Arugula,
Tomato, Harissa & Zatar Spices
Add Eggs 2

Eggs & Hash 18
Three Poached Eggs, Chipotle Aioli & Toast

Bagel & Lox 24 
Smoked Salmon, Dill Cream Cheese,
Tomato, Sweet Onion, Arugula,

BENEDICTS

served with mixed green salad

Prosciutto 19 
Poached Egg, Hollandaise, English Muffin

Crabcake 22  
Poached Egg, Hollandaise, Broccoli

Spinach 18 
Poached Egg, Hollandaise, English Muffin

Smoked Salmon 21 
Poached Egg, Spinach, Hollandaise,
English Muffin

LUNCH

The Caesar Salad 18 
Romaine, Grana Padano, Parmesan Crisps,
Caesar Dressing

Wild Moon Lavender
Ricotta Toast 13   
Pistachio, Apple Compote,
Pickled Shallots, Honey

Orange Celery Root 18  
Mesclun Greens, Shaved Fennel, Grapes, Orange
Segments, Dill, Pomegranate Seeds, Marcona
Almonds, Honey Celery Vinaigrette

Crab Melt 22 
Red Onion, Field Greens, Cheddar,
Lemon Dill Mayo

COCKTAILS

Miss Cocktail 13
Choose your flavor of Wild Moon with Cava
Rose, Cranberry, or Lavender

Birchmosa 12
Cava, Orange Juice, Wild Moon Birch

Rose Bellini 14
Wild Moon Rose, Peach Nectar, Cava

Bloody Mary 14
HFC Vodka, Wild Moon Cucumber,
House Made Blood Mary Mix

Vanilla Chai Martini 15
Wild Moon Chai Spice,
HFC Vanilla Vodka, Oak Milk

Speed Ball 16
Wild Moon Roasted Dandelion Root & Chai Spice,
Espresso, Reposado Tequila,
HFC Cherry Vodka, Vegan Cold Foam



VEGAN



NUTS



SHELLFISH



DAIRY



ALCOHOL

Consuming Raw Or Undercooked Meats May Increase Your Risk of Foodborne Illness, Especially If you have Certain Medical Conditions. Please Notify Your Server Of Any Allergies.