

PLANK ROOFTOP
Brunch Menu

AVOCADO TOAST

Sourdough bread, guacamole, heirloom cherry tomatoes, smoked salmon, dill, hemp seeds \$17.50 ADD: fried egg \$3

MUSHROOM TOAST

Wild foraged mushrooms, leeks, truffle fondue, grilled sourdough \$17.50 ADD: fried egg \$3

FOCACCIA SANDWICH

Rosemary & sea salt focaccia, prosciutto, goat cheese, arugula \$17

SPANISH HASH SUNDAY

Home fries, spicy chorizo, roasted red peppers, cilantro, hemp seeds, spicy aioli, fried egg, lime wedge \$16.50

CROQUE MADAME

House-cured ham, gruyère cheese, fried egg \$16.50

STEAK & EGGS

Chili Marinated flat Iron, Crispy homes fries, sunny side eggs, grilled sourdough \$22

EGGS ON TOAST

Soft scrambled eggs, grilled sourdough, chive butter, micro greens \$15

LOCKS UP TOP

Smoked salmon, everything bagel, herb cream cheese, pickled onion, fried capers, micro greens \$18

Add Ons

SIDE HOME FRIES

Hand cut home fries, spiced seasonings, spicy aioli \$3

SIDE SALAD

Pumpkin vinaigrette, cherry tomato, onion, cucumber \$4



PLANK
CHEF INSPIRED RESTO BAR

PLEASE ADD APPLICABLE TAXES.