**P R I M I T I V O**

**Spring Brunch Menu**

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**TAPAS & SALADS**

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 **Baby Beet Salad**

Spinach, candied walnuts, yellow & red baby beets, avocado, herbed goat cheese,

white balsamic reduction, extra virgin olive oil

***Twelve***

**Kale & Quinoa Salad**

Kale, red quinoa, marinated hearts of palm, fried garbanzos,

roasted lemon vinaigrette

***Twelve***

**Heirloom Tomato & Burrata Salad**

 Citrus zest, fresh orange juice, thyme, apple-balsamic reduction, crostini

***Twelve***

**Butter Lettuce Salad**

Avocado, cucumber, carrots, pea sprouts, tahini-honey dressing

 ***Fourteen***

 ***Fourteen***

**Patatas Bravas**

Crispy heirloom potatoes, brava sauce, aioli

***Seven***

**Sauteed Tiger Shrimp**

Toasted garlic, dried chili, parsley, Albarino

***Fourteen***

**Bacon Wrapped Dates**

Spanish chorizo, candied walnuts, balsamic

***Ten***

**Housemade Croissant Basket**

Traditional & Prosciutto-Gruyere Croissants with Fig Jam

***Six***

**Primitivo Scramble**

Scrambled eggs, grilled marinated asparagus, mushrooms, marinated feta cheese, Spanish spiced breakfast patatas

***Twelve***

**Breakfast Sandwich**

 Housemade crossaint, smoked ham, gruyere, bechamel, dijonnaise, fried egg

 ***Fourteen***

**Chorizo Fresco Hash**

Heirloom potatoes, carmelized onion, tri-colored bell peppers, shaved manchego, sunny side eggs

***Twelve***

**Spanish Paella**

Saffron infused Arborio rice, chicken, tiger shrimp, black mussels, chorizo, peas

***Eighteen***

**Cast Iron Baked Egg**

Chorizo fresco, salsa brava, manchego, grilled ciabatta. Choice of sides.

***Twelve***

**Open Faced BLAT**Grilled ciabatta, applewood smoked bacon, heirloom tomato, avocado, butter lettuce, poached egg. Choice of sides.

***Twelve***

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 **BEVERAGES**

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**Breakfast Quinoa**

Served cold with Greek yogurt, lemon honey, candied walnuts, mixed berries

***Ten***

 **Breakfast Tortilla**

Baked eggs, heirloom potatoes, bacon, caramelized onion, manchego, aioli, romesco

***Twelve***

**Dulce de Leche-Chocolate Chip Bread Pudding French Toast**

Brioche, berry maple syrup, seasonal berries, vanilla bean whipped cream

***Twelve***

**Poached Egg & Avocado**

Grilled focaccia, avocado spread, marinated cherry tomatoes

***Twelve***

**Breakfast Flatbread**

 Spanish chorizo, salsa brava, crispy potatoes, manchego, red onion,

 arugula, fried eggs

 ***Fourteen***

**Lemon Ricotta Waffles**

Berry-maple syrup, mixed fresh berries

***Twelve***

**Mediterranean Breakfast**

Marinated feta cheese, fresh grapes, fig jam, Serrano ham, marinated cucumbers & artichokes, hard boiled eggs, toasted pita bread

***Fourteen***

*Please make your server aware of any food allergies or restrictions as not all ingredients are listed. Ask your server for vegan, gluten free, dairy free and vegetarian options.*

“Agua Fresca” of the day $6 each

Primitivo Bloody Mary $8.50 each

Mimosa $8 each

Red Sangria or Elderflower Sparkling White Sangria

$8.50 each

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*Bottomless Mimosas, Red Sangria & Elderflower Sparkling White Sangria ~ $15/person (11:00am-3:00pm)*

Grilled chicken $4

 “A Cut Above Butcher” Daily breakfast sausage $4

Applewood smoked bacon $5

1 Egg any style $3 - OR - 2 Eggs any style $6

Sliced HAAS avocado $3

 Grilled onions $2

Single croissant $3

Mixed seasonal fruit $4.50

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**SIDES & ADD-ONS**

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 **BRUNCH PLATOS**

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