



BRUNCH



House Smoked Salmon Benedict 21

farm raised atlantic salmon marinated then smoked in house atop toasted locally baked herb focaccia bread with whipped goat cheese, two sunny side up eggs and finished with a chive hollandaise

Bacon Benedict 21

thick slices of Nueske's bacon atop toasted locally baked herb focaccia bread with chipotle aioli, two sunny side up eggs, finished with a chive hollandaise

Crab Cake Benedict 27

our house made jumbo lump and claw meat crab cakes, seared atop toasted locally baked herb focaccia bread with a house made lemon pickle tartar sauce, two sunny side up eggs and finished with a chive hollandaise

Tres Leches French Toast 21

thick slices of sourdough bread marinated in a tres leches batter, browned in butter and served over tres leches anglaise with a fresh strawberry relish and finished with dulce de leche, cinnamon, powdered sugar and served with two bacon strips

Duck and Waffles 32

crispy skin farm raised duck breast, pan rendered and basted in its own fat, sliced and served over a duck fat waffle finished with sage butter and 100% maple blackberry syrup, chef recommends the temperature medium for the duck



Caribbean Morning Grits

Oxtail 26 | Jerk Shrimp with Sausage 20 |

Pepper Steak 22

a twist where the iconic southern dish meets traditional jamaican flavors in a flavorful rendition



SHANSHJ WOK

Kembara Breakfast Bowl 20

pork belly, scrambled egg, steamed white rice, cabbage slaw, pickled cucumber, spicy mayo, carrots

Beer Battered Fish and Chips 20

served with chef's own creation of stout chili maple glaze, jalapeno tartar sauce, served with fries



B.Y.O Omelet 14

made with 3 fresh cracked eggs, served with house potatoes and toast

Toppings

Fresh Mozzarella Ricotta Extra Cheese	1.50
Tomatoes Arugula Olives Onions	1.25
Fresh Basil Banana Peppers Mushrooms	1
Pesto Drizzle Garlic Aioli	1
Truffle Balsamic Hot Honey	1
Pepperoni Salami Sausage	2
Prosciutto Meatballs	4

Cup of Fresh Fruit 7



Brunchin' With Bre

Brunch Burger 22

a juicy seared burger on a grilled brioche bun with provolone, gouda, fried egg served with garlic aioli, bacon jam served with parmesan truffle fries

Sesha's Chicken and Waffles 22

crispy hand breaded buttermilk tenders on top of fresh waffles, drizzled with house syrup and a side of salted caramel butter



Azteca Breakfast Bowl 22

birria, steak or chicken, mexican rice, black beans, house queso, ranchero sauce, sour cream, fried egg, cheese

We offer a 3% cash discount for Cash Payment

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