

# TRUE LAUREL

WEEKEND BRUNCH 11:00 AM - 2:00 PM

## **CARAMELIZED PINEAPPLE & COCONUT YOGURT**

House Coconut Yogurt, Lime, Toasted Coconut 9

## **STONE FRUIT SALAD**

Local Peaches and Apricots, Dressed with Smoked Maple Mustard Vinaigrette, Blistered Summer Peppers, Red Onion, Wild Arugula 14

## **PAIN DE MIE FRENCH TOAST**

Smoked Blueberry Maple, Blueberries, Whipped Cream, Bay Sugar 13

## **SCALLION BUTTERMILK BISCUITS**

Two with Ancho Pimento Cheese 8

## **SHRIMP AND SWEET CORN GRITS**

Shrimp and Tomato Gravy, Sungolds, Brentwood Corn, Stone-ground Grits 16

## **TOMATOES AND BROKAW AVOCADO ON TOAST**

Shaved Radishes, Upland Cress 12

## **BODEGA EGG SANDO**

TL Sage and Ginger Breakfast Sausage, Fried Egg, Melty Cheese, Hot Sauce Mayo 12

## **TL PATTY MELT**

Griddled Dry-Aged Antique Beef Ground in House, Melty Cheese, Caramelized Onion Special Sauce, Pickles, on Beef Fat-Pain de Mie 16  
Add Beef Fat Sizzled Egg +3

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## **COCKTAILS**

**BACKYARD SPRITZ** Feijoa, Meyer-Cinnamon Cordial, Pet-Nat 14

**CRACKLIN ROSIE** Pet-Nat & House Strawberry Cordial 14

**MANZANILLA N TONIC** Dry Sherry, Tonic, Lemon Peel 11

**TRUE BREW** Grand Cold Brew, Caffè' Amaro, PX Sherry, Cold Crème 13

**QUININE COBBLER** Americano Bianco, Amontillado, House Grenadine, A-lot of Ango 14

## **FREE SPIRIT**

**TL KOMBUCHA** Green and Black Teas, Apple and Grape 9

**DRIP COFFEE** Grand Coffee 4

**COLD BREW ICED COFFEE** Grand Coffee, Cold-Brewed in House 5

## **CREAM CO. MEATS**

Cream Co. British Baldies Beef. Pastured, Grain Finished. To cook at home.

20 oz Dry-Aged T-Bone 75