

TRUE LAUREL

WEEKEND BRUNCH 11:00 AM - 3:00 PM

HOUSE COCONUT LIME YOGURT

Kiwi and Strawberry 11

LITTLE GEM SALAD

Blood Orange, Snap Pea, Avocado, Sourdough Croutons, Creamy Dill Vinaigrette 16

CHICKEN LIVER MOUSSE

Toasted Sourdough, Rhubarb Preserves, Green Strawberry, Puffed Kasha 15

SOURDOUGH FRENCH TOAST

Caramelized Pineapple, Pecans, Whipped Cream Cheese 16

TL GRILLED CHEESE AND OMELETTE SANDWICH 2.0

Ginger + Sage Sausage Smash Patty, Fluffy Omelette, Melty Cheese, Tangy Tomato Mayo on Toasted Pain de Mie 16

TL PATTY MELT

Griddled Dry-Aged Antique Beef Ground in House, Melty Cheese, Caramelized Onion Special Sauce, Pickles, on Beef Fat Pain de Mie 18
Add Organic Heirloom Tomato +1
Add Beef Fat Sizzled Egg +3
Add Brokaw Avocado +3

TOCINO SILOG

Sweet-Cured Fried Pork, Garlic Rice, Fried Egg, Cucumber Shallots, Scallions 18

DUCK CONFIT TOSTADA

Fried Eggs, Black Beans, Red Mole, Charred Scallion Crema, Pickled Red Onion 22

BREAKFAST POTATOES

Crispy, Thrice Cooked Russets, Onions served with Raisin Ketchup 11

SUNNY SIDE UP EGG 4

PDM TOAST Two Pieces with Butter 5

Add a Side of Jam 2

BRUNCHY DRINKS (Full Cocktail Menu Also Available)

TRUE BREW Grand Cold Brew, Caffè Amaro, PX Sherry, Cold Crème 16

MANZANILLA N TONIC 13

FREE SPIRIT

DRIP COFFEE Grand Coffee 5

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

KING'S CUP Cold Rooibos Tea and Herb Lemonade 7

HOT TEA OR TISANE Young Hyson/English Breakfast/Rooibos/Chamomile/Mint 5

All 20% beverage charges will be added to all orders.
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