

The BOTANIST

Brunch

JAM & TOAST

Challah, Spiced Honey Butter, House Jam • \$8

BREKKIE YOGURT BOWL

Yogurt, Berries, Granola, Seasonal Jam, Almond Butter • \$12

GREEN DUKKAH FRIES

Dehydrated Herbs, Sesame, Pistachios • \$8

SEARED CAULIFLOWER

Botanist Sauce, Mint, Dukkah • \$12

THE BOTANIST SALAD

Arugula, Herbs, Seasonal Vegetables, Zaatar, Crispy Onions,
Miso Ginger Dressing • \$14

Add Grilled Shrimp \$8 | Add Grilled Salmon \$8 | Add Fried Chicken Breast \$8

WEDGE SALAD

Botanist Caesar, Herbs, Gorgonzola Crumble, Crispy Onions • \$15

Add Grilled Shrimp \$8 | Add Grilled Salmon \$8 | Add Fried Chicken Breast \$8

BREAKFAST SMASH

Smash Burger, Cheddar Cheese, House Sauce, Onion Jam, Fried Egg • \$17

THE BOTANIST SMASH

Smash Burger, Cheddar Cheese, Lettuce, Pickles,
Tomato, Onion, House Sauce • \$17

VEGAN SMASH

Beyond Smash, Vegan Cheese, Arugula, Tomato, Onion, Vegan Secret Sauce • \$17

BOTANIST GRILLED CHEESE

Halloumi, Charred Tomatoes, Arugula, Garlic Confit, Fried Egg • \$15

CHALLAH FRENCH TOAST

Challah, Berries, Citrus Sugar, Spiced Butter, Maple Syrup • \$16

Drinks

BLOODY MARY

Vodka, Tomato Juice, Lemon, Hot Sauce, Worcestershire Sauce, Horseradish • \$10

BOTANIST MIMOSA

Orange Juice & Bubbles • \$10

CUCUMBER SMASH

Vodka, St. Germain Elderflower Liqueur, Muddled Cucumbers,
Lime Juice, Simple Syrup, Club Soda • \$10

COFFEE OLD FASHIONED

Bourbon, Cold Brew Coffee Liqueur, Brown Sugar Simple Syrup,
Orange & Chocolate Bitters • \$10

COFFEE, TEA, ORANGE JUICE,
LEMONADE \$3.5