

# TRUE LAUREL

WEEKEND BRUNCH 11:00 AM - 3:00 PM

## HOUSE COCONUT LIME YOGURT

Kiwi and Citrus 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 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 10

## 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/Maté/Rooibos/Chamomile/Mint 5