

# main

\\BREAKFAST AROUND THE WORLD\\ENGLAND\\/////

## The Full English

1 fried egg, 2 slices fried tomato, house-made molasses + espresso baked beans, house-baked whole wheat toast

+ crimini mushrooms, red potatoes, garlic w/ thyme \$3

+ another fried egg \$1

+ orange marmalade \$.50

[[SUB: avocado for V, rice toast for GF]]

## Spinach, Turnip, Fontina + Thyme Quiche

sweet potato-crust quiche w/ butter roasted turnips, spinach, arugula, turnip greens, garlic, onion, fresh thyme + Fontina cheese; topped w/ purple daikons

## Apple-Cider-Doughnut Waffles [V]

two waffles topped w/ house-made vanilla bean + masala chai infused chia seed pudding, candied pecans

## Warm Black Lentil + Delicata Squash Bowl [GF]

beluga black lentils, wild rice medley, cumin + smoked paprika roasted delicata squash, spinach, avocado; Greek yogurt vinaigrette w/ mint, cilantro + lime

[[SUB: red wine vinaigrette for V]]

--another main \$6--

à la carte pomegranate + rosemary scone \$2  
gourmet doughnut [V] \$2  
pie/cake of the day \$3-\$4

# sidecar

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## Spicy Maple Sausages [GF]

Belly of the Beast's famous pork sausages seasoned w/ maple syrup, sage, thyme, red chili, nutmeg + cinnamon  
[[SUB: Aubergine "Rashers" aka Eggplant "Bacon" for V]]

## Cranberry Porridge [GF/V]

steel cut oats, millet, amaranth in coconut + almond milks; topped w/ house-made cranberry ginger mint chutney, slivered almonds, maple syrup + chia seeds

## Red + Green Winter Salad [GF]

Brussels sprouts, red cabbage, arugula, roasted beets, herbed goat cheese, molasses lemon pomegranate dressing; topped w/ candied pecans + fresh mint  
[[omit: cheese for V]]

## Spiced Apple Gingerbread

cinnamon, ginger + clove spiced whole wheat cake w/ baked apples; topped w/ house-made marshmallow cream

--another sidecar \$3--

# juice

/////

## Apple

w/ fennel + cinnamon

## Cranberry

w/ blood orange + maple syrup

## Ginger Shot

w/ lemon + fresh thyme

cold-pressed for our in-house juice line, Minim Juicery

--another juice \$2--

# coffee

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## London Fog

w/ vanilla lavender

## Espresso

Macchiato

Cappucino

Latte

Americano

Coffee [[Pour Over]]

Hot Cocoa (72% dark)

or Tea

Red Zen

Turmeric Tonic

Yerba Mate

Sencha Yame

Chai (housemade)

[[SUB: oat milk +\$.50]]

--another coffee \$3--

november - december

\$14

prix-fixe brunch @ iconica social club saturday + sunday 9am 'til 2pm

# MADE TO ORDER + BROUGHT TO YOU

\$5.50

## CRANBERRY CHUTNEY PORRIDGE

STEEL CUT OATS / MILLET+AMARANTH / COCONUT+ALMOND MILKS [V/GF]  
CRANBERRY+GINGER+MINT CHUTNEY / MAPLE SYRUP / SLIVERED ALMONDS / CHIA SEEDS

\$6.50

## SCRAMBLED EGG, KALE + SWEET POTATO BOWL

SWEET POTATO / KALE / SCRAMBLED EGG / BRUSSELS SPROUTS / CHERRY TOMATO [GF]  
ONION / GARLIC / FRESH HERBS / SRIRACHA SAUCE [SUB AVOCADO FOR V]

\$6

## RED + GREEN WINTER SALAD

BRUSSELS SPROUTS / RED CABBAGE / ARUGULA / ROASTED BEETS / HERBED GOAT CHEESE [GF]  
MOLASSES+LEMON+POMEGRANATE DRESSING / CANDIED PECANS / FRESH MINT

\$8

## WARM BLACK LENTIL + DELICATA SQUASH BOWL

BELUGA BLACK LENTILS / WILD RICE MEDLEY / CUMIN+SMOKED PAPRIKA DELICATA SQUASH  
SPINACH / AVOCADO / GREEK YOGURT [RED WINE FOR V] VINAIGRETTE -> MINT / LIME / CILANTRO

\$6.50

## SPINACH, TURNIP, FONTINA + THYME QUICHE

SLICE OF BAKED QUICHE W/ SWEET POTATO CRUST / BUTTER ROASTED TURNIPS / SPINACH [GF]  
ARUGULA / TURNIP GREENS / GARLIC / ONION / FRESH THYME / FONTINA / PURPLE DAIKONS

\$6

## HUNGRY GHOST TOAST

2 FRIED EGGS / WHOLE GRAIN MUSTARD / ARUGULA / TOMATO / MAYO (DR)  
AVOCADO / ALFALFA SPROUTS / PICKLED RADISH [V] (DR)  
RICOTTA / PEAR / TOASTED HAZELNUTS / HONEY

\$6/\$4  
BOWL CUP

## GINGER BUTTERNUT SQUASH SOUP

COCONUT CREAM / CARROT / GINGER / ROASTED BUTTERNUT SQUASH  
BLACK FORBIDDEN RICE / TOASTED COCONUT / CILANTRO / NUTMEG

OR

## WILD RICE + MUSHROOM MEDLEY SOUP

VEGETABLE BROTH / WILD RICE / CRIMINI+DYSTER+SHIITAKE MUSHROOMS  
W/ TOFU / FRESH HERBS

[V/GF]

ADD A SLICE OF HUNGRY GHOST BREAD +\$1.50, OR TWO +\$2.50

# TO ADD

# DRINKS ->

\$1

AVOCADO  
A GOOD AMOUNT

\$1.50

FRIED EGG  
RUNNY OR NOT

\$1.50

HUNGRY GHOST BREAD  
ONE SLICE, TOASTED OR NOT  
PRESERVES OR BUTTER

## GREEK YOGURT + FRESH FRUIT

\$5/\$3  
BOWL CUP

MEDLEY OF FRESH FRUIT  
TOPPED W/ ORGANIC HONEY  
ADD SEED MEDLEY +\$.50

## MAPLE, COCONUT, ALMOND +

\$5/\$3  
BOWL CUP

DRIED FIG GRANOLA  
ORGANIC  
SERVED WITH COW OR ALMOND MILK  
SUB GREEK YOGURT +\$.50

SELECTION ROTATES