

saturday
is for
brunch



BARNARD
GRIFFIN

ESTD. 1983

TO SHARE

fruit du jour - 12

*seasonal fruit selection with vanilla bean
mascarpone dip*

crispy potatoes - 11

*baked yellow potatoes with lemon aioli
drizzle + chives*

brioche donuts - 12

*housemade, dusted in cinnamon sugar with
jam and vanilla bean mascarpone dip*

CHARCUTERIE

barnard griffin classic - 28

*assorted cheeses both domestic and imported,
cured meats from Olympia Provisions, with
housemade pickles, grissini, crackers and other
accoutrement*

NOT TO SHARE?

monte cristo - 17

*shaved black forest ham and turkey, gruyere,
dijon betwixt brioche, battered in custard and
pan fried - dusted with powdered sugar - with
seasonal jam*

smoked salmon eggs benedict - 18

*housemade English muffins, smoked salmon
arugula, two poached eggs with hollandaise,
capers + red onion*

strawberry rhubarb crepes - 16

*whipped cream cheese, strawberry rhubarb
compote, crispy oat streusal + fresh whipped
cream*

libations by the glass:

rosé | 8

albariño | 13

reserve chardonnay | 12

côtes du rôb | 16

reserve merlot | 17

dodo | 16

• **bg mimosa*** | 12

**there is no juice in this. It's wine on wine,
friends. Wine-on-wine.*

• **og mimosa*** | 12

**this one has juice in it, and frankly is for
quitters.*

• **wine slushee | 11**

ask your server for the current varieties!

• **seasonal mocktail | 8**

lavender, coconut and a little fizz

Other beverages available -

Coffee | 4

Milk or Chocolate Milk | 3

Orange Juice | 3

ELIP for wine list →

BARNARD GRIFFIN

WHITE

Sauvignon Blanc*	12
Pinot Gris	14
Albariño	27
Viognier	26
Roussanne	27
Côtes du Rhône Blanc	28
Chardonnay*	14
Reserve Chardonnay	26
Riesling	12
Orange Muscat	18

Rosé of Sangiovese*	15
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**Cans available*

RED

Côtes du Rhône	42
Merlot	18
Reserve Merlot	45
Barbera	48
Dodo	58
Cabernet Sauvignon	18
Reserve Cabernet Sauvignon	60
Reserve Sagemoor Cabernet Sauvignon	65
Syrah	18

PORT

Syrah Port	21
Rapport	24