

SCENIC

coffee + brunch

brunch

THE SCENIC	\$14.50	BIG BUDDAH BOWL (VEGAN)	\$14.50
choice of eggs		mixed grain rice, japanese mushrooms,	
+		avocado, roasted kabocha, spicy cucumber	
southern biscuit or shokupan toast			
+			
black forest ham/spam/peameal bacon		TAMAGOYAKI OMELETTE	\$16.50
• upgrade to smoked salmon	+\$2.00	eggs, shiitake dashi stock, light soy	
• upgrade to halloumi cheese	+\$1.00	• MIXED MUSHROOMS & CHIVES	
		• BLACK FOREST HAM & CHEDDAR	
		• SPINACH & FETA	
YUZU EGGS BENEDICT	\$15.00	mix and match up to 4 toppings	+\$1.00
homemade biscuit, onsen egg, yuzu			
hollandaise		BLACK SESAME FRENCH TOAST	\$15.50
• add black forest ham/spam/peameal	+\$2.00	homemade shokupan, honey sesame	
bacon		paste, caramelized bananas & blueberries	
• add smoked salmon	+\$4.00		
		BLUEBERRY YUZU MOCHI PANCAKE	\$15.50
EGGS RENGOKU (DINE-IN ONLY)	\$15.50	butter milk mochi pancakes, blueberry yuzu	
marinara with garden vegetables, fresh		compote, fresh blueberries, honeycomb	
eggs, parmigiano reggiano, homemade		candy	
shokupan			

- * yuzu eggs benedict served with house salad
 * the SCENIC and tamagoyaki omelette served with house salad & japanese potato salad

snacks

SOY CHIA FRUIT BOWL (VEGAN)	\$7.50
soy chia pudding, maple banana granola,	
fresh fruits	
OKONOMIYAKI GRILLED CHEESE	\$8.50
aged cheddar, swiss, mozzarella, bonito,	
nori	
AVOCADO TOAST	\$9.50
avocado, spam, sunny eggs	

add-ons

POTATO SALAD	\$2.25
HOMEMADE TOAST/SOUTHERN BISCUIT	\$2.50
EGGS	\$3.00
AVOCADO	\$3.50
BLACK FOREST HAM/SPAM/PEAMEAL BACON	\$3.75
HALLOUMI CHEESE	\$4.75
SMOKED SALMON	\$5.75
HOUSE SALAD	\$5.75

SERVED UNTIL 3:00PM (2:30 WEEKDAYS)

PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR DIETARY RESTRICTIONS
 WE DO OUR VERY BEST TO AVOID CROSS CONTAMINATION BUT WE ARE NOT AN ALLERGEN-FREE ESTABLISHMENT