



Marigoldkitchen  
BYOB

## January Brunch Menu

### Belgian Waffle

*Shaved Chocolate, Blood Orange, Pinenut Foam, Powdered Sugar 10.*

### House Cured Salmon “Croque Monsieur”

*Idiazábal Cheese, Petite Green Salad, Dijon Vinaigrette 12.*

### Steel Cut Oatmeal

*Marcona Almonds, Banana Chips, Plumped Golden Raisins, Brown Sugar 7.*

### Omelette Du Jour

*Grilled Breakfast Potatoes 10.*

### Open Faced Tofu Burger

*Whole Wheat Toast, Lemon Tahini Dressing, Petite Salad 9.*

### Quiche Du Jour

*Mixed Green Salad, Pedro Ximenez Sherry Vinaigrette 12.*

### Steak & Eggs

*Petite Filet, Quail Egg Sunny Side Up, Breakfast Potatoes 16.*

### Pain Perdu

*Challah Bread, Apple Chutney, Smoked Bacon, Maple Butter, Cinnamon Bubbles 11.*

### Short Rib Grilled Cheese

*Slow Braised Pulled Short Rib, Grafton Cheddar, Sourdough Bread, Pickled Red Onions, Petite Green Salad 10.*

### Sides

**Grilled Breakfast Potatoes 4.**

**Apple Smoked Bacon 4.**

**Mixed Berries with Parmesan Foam & Aged Balsamic 6.**

**Frijoles Negros 3.**

**Side Salad 4.**

**Toast (Whole Wheat, Sourdough, Brioche) 2.**

## **Beverages**

**Orange Juice 3 ½.**

**GUS Grown Up Sodas (12 oz) 3 ¼ .**

*Meyer Lemon*

*Valencia Orange*

*Star Ruby Grapefruit*

*Crimson Grape*

**East Indies Loose Tea 3.**

*OolongTi Kuan Yin*

*Earl Grey Crème de la Crème*

*Chinese Sencha Green*

*English Breakfast Supreme*

*Chamomile Tea*

**Blood Orange Iced Tea 1 ¾.**

**Morning Star Coffee 2.**

**San Pellegrino (750 ml) 4.**

**Panna (1 L) 6.**

[www.marigoldkitchenbyob.com](http://www.marigoldkitchenbyob.com)

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