

THE LAUREL

Brunch

Chilled

- Half Dozen Oysters..... 20.25
Kumamoto (WA), Ninigret (RI), Beausoleil (CAN)
citrus mignonette, gochujang cocktail sauce
- Hamachi Crudo..... 16.25
Carrot-coconut vinaigrette, soy cured egg
yolk, fried shiso, chili oil

Brunch

- Karaage Chicken and Waffles15.25
Fried Bella Bella Chicken, mochi waffle, spicy miso
maple syrup
- Smoked Steelhead Trout Toast15.25
Cucumber, red bell pepper, yuzu kosho cream
cheese, dill, Small State Provisions croissant loaf
- Kielbasa Eggs Benny..... 15.25
Potato latke, poached eggs, mustard béarnaise,
griddled kielbasa
- Potatoes Bagna Càuda..... 15.25
Sunny side egg, ortiz anchovy sauce, sun-dried
tomato, artichoke, feta

Lunch

- Our Chopped House Salad (V)..... 12.25
Romaine, crispy parmesan, pickled hot peppers,
onion, olives, red wine vinaigrette
- Spicy Caesar Salad.....13.25
Romaine and kale mix, chili crunch,
focaccia croutons, parmesan
- Brussels Sprouts.....15.25
Crispy brussels sprouts, whipped crème fraîche,
pretzel crumb, mustard vinaigrette, kielbasa
- Vegan Empanadas (VG).....14.25
Plant based preparation of traditional
Argentinian empanadas, chimichurri

- Hearts of Palm Ceviche (VG).....13.25
Plant based Peruvian style ceviche,
Beauregard sweet potato chips

- Poached Shrimp Tostada.....15.25
Pla Goong, spicy shrimp salad, charred
jalapeño sauce, blue corn tortilla

- French Toast Sticks.....13.25
Small State Provisions croissant loaf, apple
butter, cream cheese icing

- Brunch Burger..... 18.25
8oz Patty, sunny side egg, pimento cheese, dill
pickle remoulade, brioche bun

- Vegan Bahn Mi.....14.25
Tofu scramble, roasted tofu char siu, pickled
vegetables, chimichurri “aioli”

- Steak & Eggs.....35.25
10 oz New York Strip, 2 sunny side eggs,
béarnaise, ancho jus

- Pork Belly Char Siu.....16.25
Berkshire pork belly, apple som tum,
fried peanuts, herb salad

- Artichoke Rangoon (VG).....14.25
Marinated artichokes, yuzu kosho cashew
cream cheese, ssamjang chili sauce

- Tofu Kaju Masala (VG).....14.25
Fried cashews, crispy tofu, rice cakes,
kaju masala

- French Fries..... 10.25
Hand cut fries with black garlic aioli or vegan
chimichurri “aioli”

OUR FARMS & PURVEYORS

Young Farms, Seacoast Farms, Bella Bella Gourmet, Small State Provisions, Myers Produce, Sardilli Produce, Val's Ocean Pacific, Gulf Shrimp, Browns Harvest, Island Creek Oysters, Dartagnan, Dom's Ice cream, J. René Coffee Roasters

Executive Chef Ashley Flagg
Executive Sous Chef Jetzel Cruz