

CRESCENT *Beverly Hills*

WEEKEND BRUNCH

Hair of the Dog Happy Hour from 11am-1pm at the Bar
\$12 for a BRUNCH COCKTAIL and your choice of SMALL PLATE below

Brunch sliders 12

brioche bun, turkey breakfast sausage, smoked maple aioli, sunny-side up quail egg

Stuffed fried piquillo peppers 10

Chorizo, goat cheese, egg, chives

Mini pancakes 8

brulee banana, candied pecans, whipped maple butter

BRUNCH COCKTAILS \$10

Fresh Heirloom Tomato Bloody Mary

Fernet Shooter

Juicy Tangerine Mimosa

Classic Peach Bellini

Carrot & Ginger Cure-All

Happy Hour PUNCH BOWLS \$30 each-serves up to 6

Acai Lemonade Stand

Veev Acai, Limoncello, Fresh lemon juice

Red or White Wine Sangria

Made with fresh seasonal fruits

Triple XXX

Absolut Kurrant, Triple Sec, Chambord & Cranberry

Brunch Menu

Salads

Brunch Salad, farmer's market greens, roasted Peruvian potatoes, egg, bacon, avocado, balsamic maple vinaigrette 12

Heirloom Tomato Salad, farmer's market greens, buffalo mozzarella, seasonal greens, pear, pistachios, pomegranate molasses vinaigrette 12

Entrees

Steak Hash 18

hanger steak, pee wee potatoes, spinach, two poached eggs, chipotle hollandaise

Hangover Burrito 16

Flour tortilla, turkey sausage, french fries, cheddar, egg, charred salsa

Pork Belly 16

english muffin, two poached eggs, shallot vinegar caviar

Kabocha Squash Omelette 14

kale, tomato confit, goat cheese, corn avocado relish

Prosciutto Omelette 14

crème fraiche, mushrooms, truffle oil

Waffle Panini 14

bacon, fig, brie, arugula, maple glaze

Ciabatta Panini 14

chicken, kale, sun-dried tomato pistou, fresh buffalo mozzarella

Kobe Beef Burger 16

Smoked olive oil, truffle aioli, pea shoots

Pain Perdu 12

whipped maple cream cheese, candied bacon bits

ON THE SIDE

Eggs any style(2) 6

Bacon 6

Sausage 6

Pancakes(3) 10

Oatmeal 8

Pomme Frites with garlic & fine herbs- served with pomegranate ketchup 8

Bowl of fresh fruit 8

Bagel with Cream Cheese 6

Yogurt with seasonal fruit & granola 10