



Hangover Brunch

SATURDAY + SUNDAY, 11AM-3PM

CANGREJO BENEDICT MOFONGO

lump crabmeat, plantain garlic mash,
Romesco butter, quail egg **14**

B+B PANCAKES

sweet cinnamon sugar, roasted plantains,
warm maple syrup, whipped cream **9**

BRIOCHE FLAN FRENCH TOAST

powdered sugar, warm lemon
sugar glaze, whipped cream **10**

PAELLA MIXTO CREPE

shrimp, fish, calamari, chicken, Spanish chorizo, peas,
saffron rice, Romesco sauce **15**

BLACK CURRANT SCONES

honey, crème fraîche, jam **6**

CAGE FREE EGGS

3 eggs any style **5**

B+B SPANISH OMELET

Manchego cheese, pequillo peppers,
artichoke, herbs **11**

APPLEWOOD SMOKED BACON

baked **4**

4 CHEESE QUICHE

four cheese blend, pickled shallots, herbs **7**

ORGANIC SEASONAL FRUIT

honey yogurt **6**

SPECIALTY LIBATIONS

BRUNCH ONLY **6** EACH

Sangria

Bloody Caesar

Mojito

Mimosa