

ZINC BISTRO

BRUNCH MENU

Brunch Apéritifs

ZINC BLOODY MARY \$14

st. george chili vodka, zinc mary mix, tajin salt rim
-add grilled & chilled shrimp \$8

BELLINI \$14
flor prosecco, peach nectar

MIMOSA \$14
bouvet sparkling, fresh OJ

LES OEUFS

OEUFS COCOTTE \$18

soft scrambled eggs, mascarpone, smoked salmon, onion,
grilled house bread, lemon dill crème fraîche

DUNGENESS CRAB BENEDICT \$26

housemade english muffin, candied ham, poached egg,
basil pesto, sauce maitaise

BRAISED BEEF SHORT RIB & POTATO HASH \$20

burgundy braised short rib, roasted mushroom, red onion, roasted peppers,
red wine glaze, sourdough, fried egg

ENTRÉES

SWEET ROLL & SMOKED NORWEGIAN SALMON \$20

fresh burrata, cornichons, tomato cucumber salad, dill butter

CRISPY CHICKEN SANDWICHES \$18

melted gruyere, maple syrup, Nueski's bacon, garlic aioli,
bearnaise, toasted coney brioche

CRÈME BRÛLÉE FRENCH TOAST \$16

japanese milk bread, stone fruit maple syrup, orange vanilla crème,
granola

