

# AMBOS

SATURDAY & SUNDAY  
BRUNCH 10 AM – 2 PM

## PASTRY

Blueberry eincorn muffin	6
Ham, gouda, ricotta empanada (N)	7
Rhubarb empanada	7
Carrot cake scone with cream cheese apple icing	7
Honey buckwheat cookie (gf)	5
Strawberry hazelnut cookies	5
Everything walnut cookie	7 CUP 14 BOWL
Bone broth, fermented pepper, turmeric (gf, df)	15
Pressed juice: beet, carrot, apple & ginger (gf, df)	

## BRUNCH

Yogurt bowl, seeded granola, jam (gf)	12
Bread pudding, whipped cream, dulce de leche	15
Mixed green salad, cider vinaigrette, feta, radish, pepitas (gf)	16
Carolina gold rice, house ferments, spinach, ginger, miso dressing (gf)	20
Scrambled eggs, spinach, Mel's toast, butter, jam	18
Polenta, roasted mushrooms, poached egg, scallion (gf)	22
Chicken milanese, rice panko, german potato salad (gf, df)	23
Burger, cheddar cheese, serrano onion jam, mostaneza, brioche	27
Banderita beef short ribs, sunchoke and radish kimchi, fried egg (gf, df)	35

## SIDES

Mel's toast, jam, butter	9
Bacon (gf, df)	7
Grilled kale (gf, df)	12
Rejilla potato (gf, df)	10
Fried egg (gf)	5

GF – GLUTEN FREE    DF – DAIRY FREE

*All pastries baked fresh each morning. Granola, jams, bone broth, and juices made in house.*

## COFFEE

Drip	M 3	L 4
Cold brew	6	
Americano	4	
Espresso	4	
Macchiato	4	
Cortado	4	
Cappuccino	5	
Latte	5	
Iced latte	5	

## TEA

Chai latte	5
Matcha latte	8
Iced matcha	8
Hot tea:	5
<i>Green, black, herbal</i>	
Hot chocolate.	7

## TONICS

Pressed juice:	15
<i>Beet, carrot, apple, ginger</i>	
Bone broth:	7 CUP 14 BOWL
<i>Fermented pepper, turmeric</i>	