

JAMES REPUBLIC

BRUNCH 2019



Bottomless Mimosas!

Join us Saturday & Sunday for
Bottomless mimosas \$20
with purchase of entrée *90 mins
must begin between 10:30am-1:15pm



SWEET TREATS

FRENCH TOAST

bourbon banana nutella spread, spiced whipped cream, seasonal berries 14

ROASTED GRANOLA

greek yogurt, peanut butter granola, berries 9

EGGCETERA

CALI SCRAMBLE

eggs, farm greens, cheese, avocado, peppers, scallion, dill crème fraiche 13

STEAK AND EGGS

flat iron, eggs, market vegetable, toasted Gusto bread, chimichurri 25

CHICKEN BENEDICT

fried chicken, english muffin, poached eggs, roasted tomato hollandaise, petite salad 14

BREAKFAST BURRITO

scrambled egg, bacon, queso fresco, fingerling potato, cilantro salsa, pickled onion 15

CHILAQUILES

soyrizo, sunny egg, tortilla chips, queso fresco, pickled onion, salsa, aji crema 14

DAISE OF OUR FRIES

fries, sunny egg, bacon, scallions, serrano peppers, sauce choron 14

SHAKSHUKA

baked egg, harissa, san marzano tomato, market vegetables, onion, toasted Gusto bread 15

ON THE SAVORY SIDE

BRUNCH BURGER

grass fed beef, fried egg, smoked bacon, cheddar, potato rosti, chipotle herb aioli 16

AVOCADO TOAST

toasted Gusto bread, avocado, farm radish, citrus, pickled fresno, sumac, soft boiled egg 15

CAESAR SALAD

little gem lettuce, parmesan cheese, croutons, ceasar dressing 11

FARM SALAD

mixed greens, fried chicken, bacon, avocado, roasted cauliflower, tomatoes, egg, smoked bleu cheese, house made ranch 16

SIDE PLATES

KENNEBEC POMMES FRITES

parsley, grana padana, chipotle aioli 6

PROVENÇAL POTATOES

peppers, caramelized onions, herbs 6

HOUSE MADE CHICKEN AND KALE SAUSAGE 6

HOUSE MADE SPICY PORK SAUSAGE 6

BEELEER'S UNCURED SMOKED BACON 6

No Substitutions – 20% gratuity for parties of 6 or more – No split checks – 4 cards maximum

We proudly serve a large array of local artisan products. Organic is important to us, but more importantly, we believe in all natural products without the use of steroids or growth hormones, and responsibly raised animals. We embrace the idea of localism to strengthen our community as well as our preference for products and practices that are sustainable.

Consuming raw or undercooked meats, seafood, poultry or eggs increases the likelihood for foodborne illness, especially if you are pregnant or have certain medical conditions.