

BRUNCH & LUNCH MENUS



PUFFER MALARKEY COLLECTIVE



LAST REVISED APRIL 16TH, 2021

BRUNCH MENUS

Served family-style. Priced per guest.

\$45 PRIX-FIXE MENU

FIRST COURSE (SHARED)

- ❖ Orange Juice & Coffee
- ❖ Chef Laura's Bread Basket, *Seasonal Jam, Maldon Whipped Butter, Rosemary Honey*
- ❖ Seasonal Fruit Platter

SECOND COURSE (SHARED)

- ❖ Benedict, *Prosciutto, Heirloom Tomato, Basil, Lemon Hollandaise, English Muffin, Potato*
- ❖ Chorizo Burrito, *Chorizo Con Papas, Roasted Pablanos, Oaxaca Cheese, Salsa Matcha, Beans*
- ❖ Mushroom Polenta, *Two Poached Eggs, Midnight Moon, Braised Kale, Country Wheat*

\$65 PRIX-FIXE MENU

FIRST COURSE (SHARED)

- ❖ Orange Juice & Coffee
- ❖ Chef Laura's Pastry Basket, *Assortment Of Fresh Baked Muffins, Danishes & Biscuits*
- ❖ Seasonal Fruit Platter

SECOND COURSE (SHARED)

- ❖ Grilled Steak Salad, *Leafy Greens, Shaved Fennel, Heirloom Tomato, Green Tabini Dressing*
- ❖ Roasted Baja Shrimp, *Two Poached Eggs, Polent, Endive, Fine Herbs*
- ❖ Buttermilk Fried Quail & Biscuits, *Country Gravy, Hot Honey, Sunny Side Up Eggs*

SIDES (SHARED)

- ❖ Roasted Dutch Potato, *Thyme, Lemon*
- ❖ House-Cured Bacon

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip

❖ Menu items subject to change



MENU UPGRADES

- ❖ Bacon + \$4 PER GUEST
- ❖ Roasted Dutch Potato + \$4 PER GUEST
- ❖ Cinnamon Roll, *Cinnamon, Cream Cheese Frosting* + \$4 PER GUEST
- ❖ Brioche French Toast, *Seasonal Fruit, Maple Syrup* + \$5 PER GUEST
- ❖ Dutch Baby Souffle, *Strawberries, Mascarpone Whipped Cream* + \$5 PER GUEST

BRUNCH MENUS

*Composed stations. Priced per guest.
For private parties only.*

\$30 CONTINENTAL MENU

- ❖ Orange Juice
- ❖ Chef Laura's Seasonal Bread Basket
- ❖ Seasonal Fruit

\$45 COMPOSED MENU

- ❖ Orange Juice
 - ❖ Chef Laura's Seasonal Bread Basket
 - ❖ Seasonal Fruit
 - ❖ Scrambled Eggs, Crispy Potatoes & Bacon
- UPGRADE YOUR SCRAMBLED EGGS + \$7**
- ❖ Avocado, Breakfast Radish, Dukkah & Citrus
 - ❖ Bacon, Country Sausage, Onions & Cheddar
 - ❖ Mushrooms & Humboldt Fog Goat Cheese
 - ❖ Herbs, Kale & Crème Fraiche

\$65 COMPOSED MENU

- ❖ Orange Juice
 - ❖ Chef Laura's Seasonal Pastry Basket
 - ❖ Seasonal Fruit
 - ❖ Herb & Wood Hash
- CHOICE OF 1:**
- ❖ Smithfield Ham *with Smoked Cheddar*
 - ❖ Roasted Tomato *with Basil Pesto*
 - ❖ Farmers Market Vegetables *with Gruyere Cheese*
 - ❖ Mushroom *with Humboldt Goat Cheese*
- ❖ Seasonal Quiche
- CHOICE OF 1:**
- ❖ Mushroom, *Humboldt Fog Goat Cheese, Potato, Kale, Creme Fraiche*
 - ❖ Heirloom Tomato, *Olives, Parmesan Crisp, Capers, Basil Pesto*
 - ❖ Pork, *Bacon, Country Sausage, Onions, Cheddar*
- ❖ House-Cured Bacon
 - ❖ Seasonal Salad

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip



LUNCHEON MENU

\$50 SPLENDID SPREAD

Served displayed. Priced per guest.

SANDWICHES (CHOICE OF THREE)

- ❖ Herb & Wood, *Spiced Bacon, Avocado, Bibb Lettuce, Heirloom Tomato, Garlic Aioli*
- ❖ The Italian, *Italian Salami, Olive Tapenade, Lettuce, Tomato, Pickled Peppers, Swiss Cheese, Baguette*
- ❖ Veggie Melt, *Roasted Eggplant, Sweet Peppers, Kale, Pesto, Mozzarella*
- ❖ Tuna Melt, *Olive Oil Poached Tuna, Preserved Lemon, Herbs, Capers, White Cheddar, Brioche*
- ❖ San Diego Wrap, *Turkey, Jalapeno Aioli, Sprouts, Avocado, Pickled Onion*

SALADS (CHOICE OF ONE)

- ❖ Roasted Beet & Strawberry, *Preserved Lemon Vinaigrette, Manchego, Watercress*
- ❖ Artisan Lettuce, *Artisan Lettuce, Shaved Fennel, Carrots, Pickled Onion, Green Goddess, Za'atar*
- ❖ Greek Salad, *Cherry Tomato, Kalamata Olives, Feta, Red Onion, Cucumber*

\$10 SALAD UPGRADES

- ❖ Seared Tuna
- ❖ Shrimp
- ❖ Chicken

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❖ Menu items subject to change



LUNCHEON MENU

\$65 PLATED MENU

Plated menu. Priced per guest.

FIRST COURSE (PLATED)

❖ Butter Lettuce Salad, *Pickled Onion, Mint Yogurt Vinaigrette, Za'atar Breadcrumbs*

SECOND COURSE (PLATED - CHOICE OF ONE)

- ❖ Roasted Half Chicken, *Braised Kale, Lemon Caper Salsa Verde*
- ❖ Roasted Branzino, *Castelvetrano Olive Tapenade, Speck, Fine Herbs*

SIDE (SHARED)

❖ German Potato Salad, *Golden Dutch Potato, Mustard Seed, Chives*

DESSERT (SHARED)

❖ Chef's Choice Cookies

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❖ Menu items subject to change



LUNCHEON MENU

\$75 PLATED MENU

Plated menu. Priced per guest.

FIRST COURSE (PLATED)

❖ Butter Lettuce Salad, *Pickled Onion, Mint Yogurt Vinaigrette, Za'atar Breadcrumbs*

SECOND COURSE (PLATED - CHOICE OF ONE)

❖ Pork Loin, *Duroc Pork Loin, Apple Mustard, Cannelloni Beans, Pancetta, Arugula*
❖ Tuna, *Seasonal Set*

SIDES (SHARED)

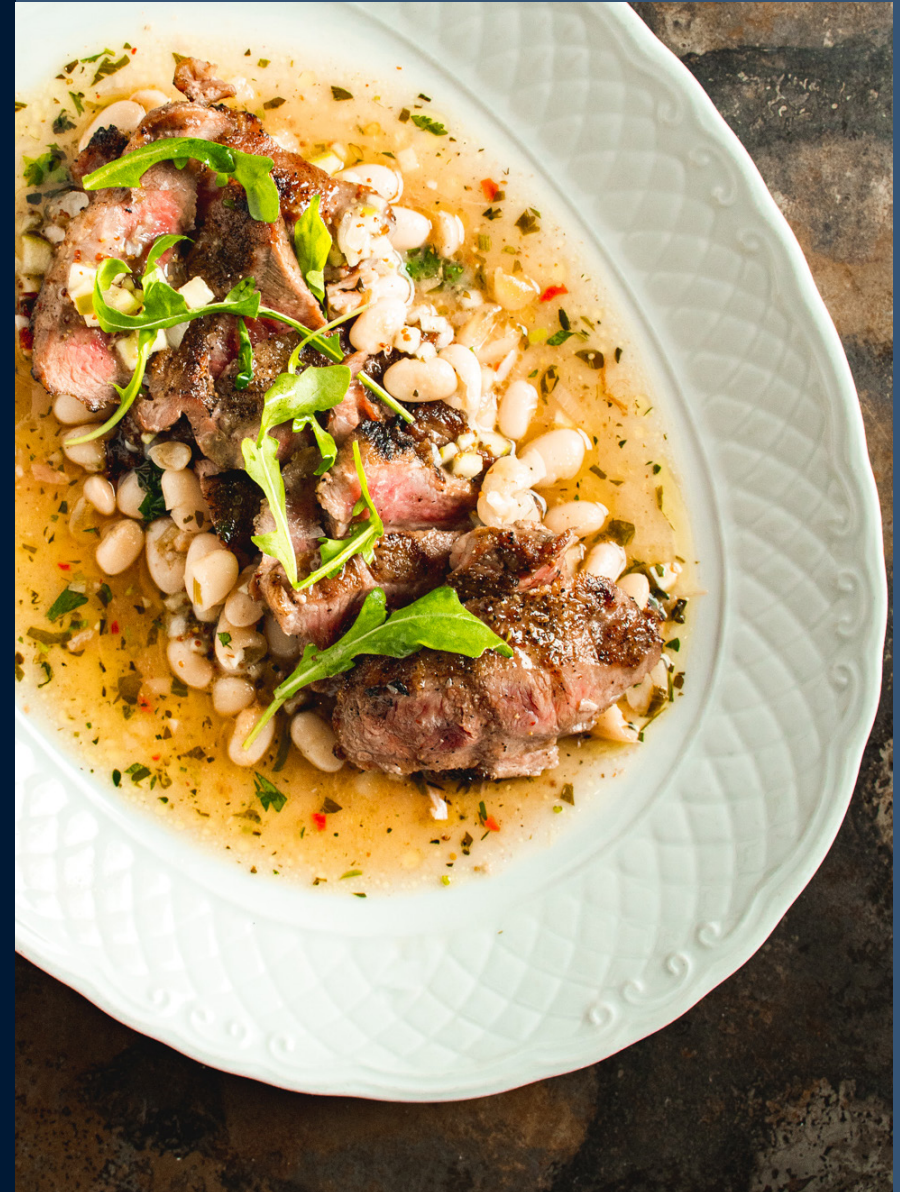
❖ German Potato Salad, *Golden Dutch Potato, Mustard Seed, Chives*
❖ Roasted Baby Carrots, *Cashew Sesame Dukkah, Aleppo Yogurt, Carrot Top Pesto*

DESSERT (SHARED)

❖ Chef's Choice Cookies

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❖ Menu items subject to change



LUNCHEON MENU

\$85 PLATED MENU

Plated menu. Priced per guest.

FIRST COURSE (PLATED)

- ❖ Butter Lettuce Salad, *Pickled Onion, Mint Yogurt Vinaigrette, Za'atar Breadcrumbs*

SECOND COURSE (PLATED - CHOICE OF ONE)

- ❖ Roasted Branzino, *Castelvetrano Olive Tapenade, Speck, Fine Herbs*
- ❖ Prime Filet, *Seasonal Set*

SIDES (SHARED - CHOICE OF TWO)

- ❖ Golden Dutch Potato, *Lemon Vinaigrette, Smoked Cheddar Frico, Scallions, Citrus Crema*
- ❖ Roasted Baby Carrots, *Cashew Sesame Dukkah, Aleppo Yogurt, Carrot Top Pesto*
- ❖ Wild Mushrooms, *Black Garlic Vinaigrette, Chimichurri, Garlic Crunch*
- ❖ Broccolini, *Red Wine Vinaigrette, Midnight Moon Goat Cheese*

DESSERT (SHARED - CHOICE OF TWO)

- ❖ Ricotta Zeppole, *Strawberries, Candied Pistachios & Pistachio Ice Cream*
- ❖ Chocolate Tarte, *Sesame Chocolate Ganache, Butterscotch, Smoked Tabini Ice Cream*
- ❖ Tiramisu, *Mascarpone, Espresso, Dark Chocolate Ice Cream*
- ❖ Lemon Tart, *Toasted Meringue, Blueberry, Tangerine Ice Cream*
- ❖ Olive Oil Cake, *Peaches, Labneh Ice Cream, Bee Pollen, Mint*

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