



brunch @ richard's

coffee & other eye-openers

RICHARD'S BLEND COFFEE by DAWSON TAYLOR regular or decaf 3.50
ESPRESSO 4.00 • **CAPPUCCINO** 4.25 • **LATTE** 4.50
HOT TEA assorted 3.50 • **ICED TEA** 3.00 • **SODA** Coke, Diet Coke, Sprite 3.00
SPARKLING WATER St. Aniol (bottle) 6.00
JUICE orange, cranberry, apple, grapefruit, tomato, pineapple small 3.00 • large 6.00
MYRTLE MIMOSA prosecco, orange juice glass 8.00 bottomless 15.00
BUILD-YOUR-OWN BLOODY MARY available after 10:00am 7.00+

starts & sides

COFFEECAKE blueberry streusel cream cheese ^V 6.00
BREAKFAST POTATOES ^V 6.00
LOCAL EGG ^{GF·V} poached, fried or scrambled 2.25 each
BLACK PEPPER BACON ^{GF} 1.50 per slice • **HOUSE-MADE PORK SAUSAGE PATTIES** ^{GF} 4.00
ACME BAKESHOP TOAST ^V sliced baguette, whole grain *or* sourdough, butter & jam 3.50
GREEK YOGURT ^{GF·V} 6.00 • **CHEF'S CHOICE FRUIT** ^{GF·VEG} 7.00 • **PICO DE GALLO** ^{GF·VEG} 1.75

eggs

BENEDICT house-made English muffins, poached eggs, hollandaise, red potatoes
choice of: honey-smoked ham *or* salmon lox 16.00

FRENCH OMELETTE Gruyère, chive crème fraîche, Acme toast, choice of bacon *or* sausage 13.50

BREAKFAST BOARD prosciutto, lox, boiled egg, berries, whipped feta, cucumbers,
house pickled vegetables 17.50 add choice of Acme toast 3.50

CROQUE MADAME ham, béchamel, Gruyère, sunny side up egg, on Acme sourdough toast,
powdered sugar dusting 12.00

SCRAMBLED EGG SANDWICH ^V tomato, spinach, gruyère, mayo on focaccia 14.00
add prosciutto 4.00 • add black pepper bacon 3.00 • add ham 3.00

CAPITOL BREAKFAST two eggs, breakfast potatoes, Acme Bakeshop baguette
choice of: black pepper bacon *or* house-made pork sausage patty 13.50

SHAKSHUKA ^V two eggs baked in spicy tomato sauce, with peppers & caramelized onions,
topped with feta, with grilled focaccia 15.50

AVOCADO TOAST ^V mashed avocado, pico de gallo, fried egg, on Acme whole wheat toast 9.00

not eggs

BISCUITS & GRAVY house-made biscuits, smoked turkey gravy 9.50 • add egg(s) 2.25 each

BANANA BREAD FRENCH TOAST house-made banana bread, whipped cream, chocolate sauce,
choice of: black pepper bacon *or* house-made pork sausage patty
large 14.00 • small 9.00

CINNAMON ROLL PANCAKES buttermilk pancakes with cinnamon roll filling & icing,
choice of: black pepper bacon *or* house made sausage patty large 14.00 • small 9.00

RICHARD'S GRANOLA ^{GF·V} toasted oats, dried fruit, honey, toasted nuts & seeds, honey, milk 8.00
sub Greek yogurt 3.00 • sub almond milk 1.00 • add fruit 4.00

lunch-ier

HAND-CUT POTATO CHIPS ^V truffle salt, roasted tomato aioli 8.00

TOMATO BASIL SOUP ^{GF·V} small 6.00 • large 8.00

RICHARD'S HOUSE SALAD ^{GF·V} mixed greens, toasted sunflower seeds, seasonal vegetables, feta;
choice of: stone-ground mustard vinaigrette *or* creamy green olive dressing
small 9.00 • shareable 16.00 • add a fried egg 2.25

SAUTÉED SPINACH ^{GF·VEG} roasted garlic, balsamic 6.00

GRILLED SHRIMP & RISOTTO CAKES basil cream sauce 18.00

RICHARD'S BURGER American Kobe-style beef, warm gorgonzola-garlic spread,
lettuce, tomato, mustard, on an Acme Bakeshop brioche bun;
choice of: breakfast potatoes *or* truffle chips 18.00 • add a fried egg 2.25

FIG FLATBREAD gorgonzola, prosciutto, honey & basil 15.00

the fine print

GF = GLUTEN-FREE • V = VEGETARIAN • VEG = VEGAN

ITEMS ARE PREPARED IN AN OPEN KITCHEN THAT CONTAINS WHEAT PRODUCTS.

OUR EGGS ARE LOCALLY SOURCED & UNGRADED • CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FOR YOUR CONVENIENCE, AN OPTIONAL 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

WE'RE HAPPY TO SPLIT CHECKS INTO EQUAL AMOUNTS • A 1.50 SPLIT PLATE CHARGE & 2.00 SUBSTITUTION CHARGE WILL BE APPLIED.

EXECUTIVE CHEF RICHARD LANGSTON • AM SOUS CHEF AVERY WILLIAMSON
GENERAL MANAGER JIM BORTON • ASSISTANT MANAGER RYAN BUDDENBOHM