

# Brunch Menu [Spring / Summer]



Available Sat & Sun  
11am-3pm

## Shareable Plates

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|---|---|
| <b>BELGIAN TRUFFLE FRIES</b> 14<br>Thin cut seasoned fries topped with baked parmesan cheese and truffle oil.                         | <b>MEZZE DIP TRIO</b> 14<br>Harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara. Served with gluten-free na'an.    |
| <b>PAN DE GUAVA Y BRIE</b> 16<br>French-Caribbean warm sweet & sticky buns with guava and brie cheese. Think: elevated cinnamon buns! | <b>PIÑA COLADA PANCAKES</b> 16<br>With pineapple syrup, coconut foam, and chocolate coulis. Topped with fresh pineapple/coconut flakes. |

## Signature Dishes

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| <b>SHAKSHUKA &amp; AREPAS</b> 19<br>Our signature dish. Two hot, Venezuelan arepas accompany the Middle East's favorite poached egg and tomato breakfast dish. Ask your server to make it vegan! | <b>CANADA'S POUTINE</b> 18<br>Quebec's hangover cure. Poached eggs, roasted potatoes, Canadian bacon, cheese & gravy.   |
| <b>HAVANA SANDWICH</b> 18<br>Melted Swiss cheese and three types of tender pork on a toasted French Hoagie. Served with fries.   | <b>ASIAN SALMON &amp; NAPA SALAD</b> 16<br>Miso blueberry oven-glazed salmon and roasted Napa cabbage topped with crunchy almonds.  |
| <b>BLEU BURGER</b> 21<br>Sweet, caramelized onions, tangy blue cheese, truffle aioli with smoky bacon in an airy Brioche. Need we say more? Add egg +2   | <b>AVOCADO TOAST</b> 16<br>White truffle oil & balsamic vinegar, cherry tomato confit, feta cheese, poached egg, topped with a peach & pepper emulsion. Ask your server to make it vegan! |
| <b>OLD SAIGON SANDWICH</b> 18<br>Banh Mi with a twist! Adobo chicken, Asian slaw, chile mayo + Asian dressing on a toasted baguette. Served with fries.  |   |

## Signature Brunch Drinks

RED SANGRIA HELADA 11 | 36

Chef Enrique's special sangria helada with pineapple, mango.

WHITE SUMMER SANGRIA 11 | 36

Our white sangria infused with cinnamon and cardamom.

DIY MIMOSAS TRIO 41

Make your own mimosa with a bottle of bubbly and mango, pineapple or orange juice (or mix all three!)

MIMOSAS 11 | 36

Choose your flavor: Pineapple, mango or orange.

## Non-alcoholic Beverages

CAFE CALMA 6

Coffee, dates, oatmylk.

MINT LIMONANA 6

Mint, honey, fresh lemons.

PINEAPPLE MATCHA 6

Chamomile, lemongrass.

AGUA DE JAMAICA 6

Hibiscus-infused water

## Coffee & Teas

AMERICANO 4 CAPPUCINO 5

ESPRESSO 3 HOT TEA 4

## Wines

### bubbles

JULES LOREN (FRANCE) 12 | 41

JULES LOREN ROSÉ (FRANCE) 13 | 42

### red

PINOT NOIR (USA) 11 | 38

CELIA MALBEC (ARG) 12 | 38

YAKUT (TURKEY) 11 | 37

### rosé

LIQUID GEOGRAPHY (SPAIN) 10 | 40

### white

TORRONTÉS (ARG) 11 | 36

RHANLEIGH CHENIN BLANC (S-A) 10 | 35

PINOT GRIGIO (ITALY) 11 | 38

## Beers

POLAR PILSNER (VENEZUELA) 6

LAV (SERBIA) 6

PFANNER HARD CIDER (AUSTRIA) 6

Immigrant Food believes in our team's wellness. That's why we have instituted a 4% Wellness Charge that provides critical benefits to our employees. These benefits, rare in the restaurant industry, include paid sick leave, health insurance, and access to a 401k plan. This charge does not replace a tip, so please do remember to tip our staff, as 100% of your tip goes to the team's next paycheck. Thank you