

Brunch Menu [Spring / Summer]



Available Sat & Sun
11am-3pm

Shareable Plates

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

Signature Dishes

- | | |
|--|---|
| SHAKSHUKA & AREPAS 19
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! | CANADA'S POUTINE 18
Quebec's hangover cure. Poached eggs, roasted potatoes, Canadian bacon, cheese & gravy. |
| HAVANA SANDWICH 18
Melted Swiss cheese and three types of tender pork on a toasted French Hoagie. Served with fries. | ASIAN SALMON & NAPA SALAD 16
Miso blueberry oven-glazed salmon and roasted Napa cabbage topped with crunchy almonds. |
| BLEU BURGER 21
Sweet, caramelized onions, tangy blue cheese, truffle aioli with smoky bacon in an airy Brioche. Need we say more? Add egg +2 | AVOCADO TOAST 16
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! |
| OLD SAIGON SANDWICH 18
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, oatmilk.

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