

## BRUNCH MENU

### **SIX MARIN OYSTERS 20**

*Borsch Mignonette*

### **PECAN HOLLA-BUNS 8**

*Butterscotch Maple Glaze*

### **SMOKED SOFT EGG 5**

*Sherry and Holla Dip Sticks*

### **BYALIS 6**

*Smoked Onion Cream Cheese, Red Onion & Capers*

### **SMOKED STURGEON RYE TOAST 19**

*Shaved Raw Veggies, Sunchoke and Celery, Topped with Caviar*

### **CHOC-O-HOLLA-IC FRENCH TOAST 14**

*Granola, Pistachio Cream, Pear & Maple*

### **EGGS BENEDICT 16**

*Pastrami, Spinach, Soft Eggs on Toasted Holla + Dill Brown Butter Hollandaise*

### **BACON & EGGS 15**

*with Everything Latkes, Charred Avocado & Watercress*

### **SMOKED SALMON COBB 18**

*Fried Egg, Avocado, Butter Lettuce, Dandelion Salsa Verde & Buttermilk Dressing*

### **PORK SHOULDER FLANNEL HASH 17**

*Roasted Root Veggies, Poached Eggs + Dill Brown Butter Hollandaise*

### **FALAFEL HASH 16**

*Poached Eggs, Hummus + Dill Brown Butter Hollandaise*

### **VEGGIE SCRAMBLE 15**

*Scallion, Brassicas, Smoked Onion Puree, Matzo Crumb*

### **CROQUE MADAME 16**

*Gypsy Ham, Fried Egg on Holla Toast*

### **HOLLA BURGER 16**

*Ground Beef Topped with Pastrami, Fried Egg and Sauerkraut Slaw on a Holla Bun*

### **“THE KIBOSH” 40**

*Fillet Mignon & Eggs on top of Texas Holla with Roasted Bone Marrow Horseradish Jus*

### COCKTAILS \$12

### **RAMOS SLOE GIN FIZZ**

### **BLOOD ORANGE VANILLA MIMOSA**

### **HUCKLEBERRY MIMOSA**

### **HOLLA MARY**

### **DOCTOR'S ORDERS**

### **FOUNTAIN OF ROOTS**

### **CHICKEN N' WAFFLES**

### **BACON FILIBUSTER**