

Aperture

BREAKFAST MENU

ENTREES

TWO EGGS ANY STYLE

sausage or bacon, milk bread toast, breakfast potatoes | 14

SMOKED SALMON & AVOCADO TOAST

avocado, dill creme fraiche, cucumber, tomato, pickled red onion, capers | 18

VEGETABLE FRITTATA

seasonal vegetables, goat cheese, milk bread toast, mixed greens | 16

CORY'S BREAKFAST SANDWICH

pork sausage or applewood smoked bacon, meunster cheese, fried egg, Philly Muffin, breakfast potatoes | 15

SHAKSHUKA

roasted tomatoes, sunny side egg, charred onion, bell pepper, harissa, avocado, creme fraiche | 14

SHRIMP & GRITS

parmesan grits, spice rubbed shrimp, red pepper coulis | 18

HUEVOS RANCHEROS

sunny side eggs, crispy tortillas, pickled red onions, black beans, pico de gallo, chipotle tomato sauce, queso fresco | 16

BAGEL & LOX

choice of bagel, smoked salmon, dill cream cheese, capers and tomatoes | 15

FRENCH TOAST

thick-cut milk toast, rum, bananas foster | 12

GREEK YOGURT PARFAIT

house-made granola, mixed berries | 12

COFFEE & TEA

COFFEE

LaVazza Coffee 4

COLD BREW

Grady's New Orlean's Style Iced Coffee 6

FRENCH PRESS

LaVazza coffee 6

CAPPUCCINO

espresso, foam, steamed milk 6

LATTE, HOT or ICED

espresso, steamed milk, foam 6

AMERICANO, HOT or ICED

espresso & hot water 6

ESPRESSO MACCHIATO

foamed milk, espresso 6

HOT TEA

Harney & Sons Herbal 4.5

add vanilla or mocha to beverage | 1

COLD PRESSED JUICES

NATALIE'S BEET & ORANGE, 12oz | 8

NATALIE'S AURA, blood orange, strawberry, ashwagandha, 12oz | 8

SIDES

APPLEWOOD SMOKED BACON | 5

CHICKEN APPLE SAUSAGE | 5

CRISPY BREAKFAST POTATOES | 3.5

ASSORTED BAGELS | 3.25

MILK TOAST | 3

Curated Menu by

Sylva Senat, Executive Chef
Cory Smith, Executive Sous Chef