

*beer*

- hippies & cowboys IPA ..... 8
- bearded iris homestyle IPA ..... 10
- modelo especial ..... 6
- michelob ultra ..... 5
- wisacre tiny bomb ..... 6
- brooklyn lager ..... 7
- jackalope seasonal ..... 8

*red wine*

INSCRIPTION ..... 17/64  
pinot noir, willamette valley, OR

FREI BROTHERS ..... 17/64  
cabernet sauvignon, alexander valley, CA

*“Why, sometimes I’ve  
believed as many as six  
impossible things before  
breakfast.”  
-Lewis Carroll*

*white wine*

GIESEN UNCHARTED ..... 14/52  
sauvignon blanc, marlborough, nz

HARTFORD COURT ..... 16/60  
chardonnay, russian river, ca

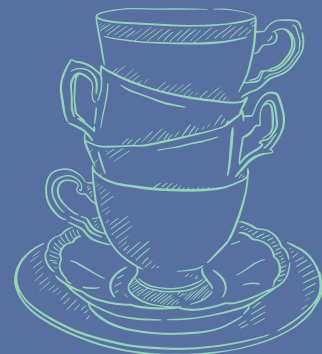
*sparkling wine*

JEIO ..... 14/56  
prosecco, veneto, italy

LUCIEN ALBRECHT ..... 15/56  
cremant d’alsace, france

DOWN  
THE  
RABBIT  
HOLE

*brunch menu*



## Eggs

### QUEEN'S QUICHE \$20

boursin, root vegetables, onions, peppers

### TWEEDLE-DEE OMELET \$15

tomatoes, mushrooms, onions, spinach, green salad

### TWEEDLE-DUM OMELET \$18

peppers, onions, cheddar cheese, ham, green salad

### \*CROQUE MADAME \$12

farm egg, country ham, house mornay

### \*MARCH HARE'S

#### BREAKFAST PLATTER \$17

two eggs any style, potatoes, bacon or pork sausage, sourdough

### \*KING OF HEARTS' BAKED EGGS \$16

stewed tomatoes, feta, fine herbs, house made focaccia toast

### \*DUCHESS BENEDICT \$16

hollandaise, shaved ham, biscuits, green salad  
replace ham with salmon +6

## More than Eggs

### WONDERLAND CUSTARD TOAST \$17

local challah bread, berry jam, whipped ricotta, mint

### BISCUITS & GRAVY \$15

house made buttermilk biscuits, house made sausage gravy

### CHOPPED CEASER SALAD \$15

add shrimp +8 | add chicken +6  
baby gem lettuce, parmesan cheese, focaccia crumble,  
house made anchovy vinaigrette

### GARDEN SALAD \$12

add shrimp +8 | add crispy chicken +6  
baby kale, seckel pear, pickled red onions, candied  
pecans, raspberry lemon vinaigrette

### HATTER'S BURGER \$18

sesame bun, smoked cheddar, sherry onions, pickles,  
Hatter sauce, seasoned fries

### CHESHIRE CAT CHEESE MELT \$14

three cheeses, sourdough, parmesan crisp, seasoned  
fries

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 2.5% culinary service charge has been added to your bill to support equitable and fair wages for our kitchen staff. A 20% gratuity will be added to groups of 6 or more.

## Light

### YOGURT PARFAIT \$10

berries, greek yogurt,  
honey, housemade granola

### OVERNIGHT OATS \$12

almond milk, dates, maple syrup,  
blueberries

### AVOCADO TOAST \$15

sourdough, avocado, pickled red  
onion, blistered cherry tomato,  
sesame seeds

## Sides

### TOAST & JAM

\$4

### BACON

\$6

### BREAKFAST

#### SAUSAGE

\$6

### BUTTERMILK

#### BISCUITS

\$6

### POTATOES

\$6

### FRUIT

\$8

*"I suppose I ought to eat  
or drink something or  
other; but the great  
question is 'What?'"*

*-Lewis Carroll*

Alice's Adventures  
in Wonderland