

URBAN ROAST

Brunch Menu

SATURDAY + SUNDAY
10AM - 3PM

BRUNCH BOARDS

A variety of artfully crafted breakfast assortments. Find both sweet & savory boards, each built to serve approx. 2-3 people.

Sweet Belgian

\$23

Homemade belgian waffle slices with fresh fruit and granola. Served with Nutella, peanut butter, and maple syrup on the side.

Get Toasty

\$24

A combination of three different toast flavors. Includes avocado toast, caprese toast, and cream cheese + berry toast.

Fresh Baked

\$22

An assortment of our fresh-made café pastries and baked goods. Served with mixed berries.

Fruit Medley

\$16

A mix of fresh seasonal fruits topped with powdered sugar. Served with honeycomb and Nutella on the side.

Rise & Shine

\$28

A mix of breakfast classics. Includes sliced belgian waffles, honey glazed bacon strips, sausage, biscuits, and fresh fruit. Served with maple syrup and jam on the side.

Brunchanada

\$32

A selection of varied empanada flavors including chicken pesto, chicken, cheeseburger, shrimp, spinach and cheese, chorizo potato. Served with our savory chipotle mayo empanada sauce.

Charcuterie Classic

\$23

An artful arrangement of meats, cheeses, crackers, olives, fresh fruit, and jam.

Deep Blue

\$28

A spin on our classic seafood board that features sliced ahi tuna (raw), shrimp cocktail, and smoked salmon.

DRINK SPECIALS

BOTTOMLESS MIMOSAS • \$30 (COST PER PERSON)

Available Flavors - Orange, Cranberry, Apple, Peach, and Grapefruit

SANGRIA PITCHER • \$38

Available Flavors - Red and White

MARGARITA PITCHER • \$36

Available Flavors - Classic, Strawberry, and Mango

MOJITO PITCHER • \$36

Available Flavors - Classic, Mango Pineapple, Basil Berry

A 20% Service charge will be added for DINE-IN parties of 6+ *ALL FOOD AND BEVERAGE SALES ARE FINAL*
Menu contains food items that may be served raw or undercooked. Consuming raw or undercooked foods may increase the risk of food-borne illness.