



## BREAKFAST

Peanut Butter Mocha Smoothie	8
Chia Pudding berry compote, toasted coconut	12
Seasonal Fruit Salad honey drizzled	11
House Granola cocoa nib granola, greek yogurt, berry compote	12
Smoked Salmon Hash poached egg, smash potato, bacon, dill mascarpone, cured yolk chives, pickled shallots	20
Field Omelet foraged mushroom, avocado, sweet onions, ricotta salata forno roasted tomato, smash potatoes, toast	18
Burrata Avocado Toast soft boiled egg, prawns, smashed avocado, ikura	21
Crab & Eggs poached eggs, crab croquette, prosciutto, nasturtium cream smash potato, bottarga hollandaise	24
Eggs Benedict double smoked bacon, soft poach eggs, english muffin, hollandaise, smashed potatoes	20
Bruno Breakfast 2 eggs as you wish, maple sausage, thick cut double smoked bacon smash potato, forno roasted tomato, toast	22
Passion Fruit Coconut French Toast forno baked brioche, passion fruit coconut cream berry compote, candied walnuts	18

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## BEVERAGES

Mimosa	12	Espresso	4
Caffe Umbria Coffee	5	Cappuccino or Latte	5
T Leaves Selection	5	Juice	5
Hot Chocolate	4	orange, apple, cranberry, or pineapple	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 8 or more are subject to 18% gratuities | A 3% kitchen appreciation is included in your bill. Inform us to opt out



## LUNCH

### SHARE PLATES

Scroll Loaf rosemary, pecorino, brûlée foie gras butter	12	Butter Poached Gem Lettuce Salad anchovies, parmesan, green goddess, egg yolk bottarga, brown butter crumb	16
Smoked Salmon & Ikura Flatbread dill mascarpone, cured yolk, chives pickled shallots	21	Kurobuta Pork Belly black garlic balsamic glazed peppercorn lime aioli	16
Truffle Potatoes smash fried, garlic truffle butter, parmesan herbs, green peppercorn aioli	10	Dungeness Crab Croquettes & Iberico Ham baby green artichoke hearts, marinated sicilian olives, nduja sausage remoulade	24
Crispy Brussels Sprouts marcona almonds, calabrian chili crunch parmesan	11	Saffron Cream Mussels clams, wild pink scallops, forno bread	28

### BRUNO SANDWICH & BEER | 23

AVAILABLE UNTIL SOLD OUT

#### Bruno Beer

#### Flame Torched Spicy Fried Chicken Sandwich

smoked paprika chili oil dipped, peppercorn aioli, pickles, shredded lettuce, brioche bun, fries

#### Bruno Soft Serve

served to go

### CHILL BAR CART

OYSTER | CAVIAR | SHELLFISH

1 dz Oysters	36	Northern Divine Caviar	12g 75 30g 175
1/2 dz Oysters	20	Ikura	30g 10
Shellfish wild pink scallops, prawns, marinated mussels, clams	30	Tableside Sauces preserved lemon mignonette, torched motoyaki sauce, calabrian chili crunch, flame broiled nduja sausage remoulade, lemons wedges, fresh horseradish	

### BRUNO LUNCH

Bruno Burger kobe blend, foie gras mousse, double smoked bacon, smoked gouda, arugula, brioche, fries	25
Grilled Wagyu Flank Steak tomato, avocado, grapes, shishito peppers, micro herbs, rustic bread, chimichurri	29
Fish and Chips pacific cod, arugula fennel salad, gherkins, nduja sausage remoulade	21
Burrata Summer Orchard Salad stone fruits, berries, heirloom tomatoes, avocado, baby cucumber, walnuts, summer harvest greens, balsamic gelee, verjus vinaigrette	23
Halibut Uni King Crab Risotto burrata cheese, uni cream, lemon zest	43
Nduja Tagliatelle cortez island basil pesto, smoked bacon, heirloom tomato, fennel, grana padano, calabrian chili crunch	28
Truffle Lavender Duck foie gras, flambe apricots, confit duck, croquettes, candied hazelnut crumb, summer figs, duck glace	38
Truffle Wild Mushroom Gnocchi foraged mushroom, red wine candied cippolini onions, truffle butter sauce, egg yolk bottarga, parmesan	28

175

### BRUNO LUNCH BOARD EXPERIENCE

Includes Orchard Salad – Tomahawk – Pork Belly – Brussels Sprout – Potatoes – Bruno Soft Serve



## DINNER

### SHARE PLATES

Scroll Loaf rosemary, pecorino, brûlée foie gras butter	12
Kurobuta Pork Belly black garlic balsamic glazed, peppercorn lime aioli	16
Smoked Salmon and Ikura Flatbread dill mascarpone, cured yolk, chives, pickled shallots	21
Truffle Potatoes smash fried, garlic truffle butter, parmesan, herbs, green peppercorn aioli	10
Crispy Brussels Sprouts marcona almonds, calabrian chili crunch parmesan	11

### CHILL BAR CART

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Shellfish wild pink scallops, prawns, marinated mussels, clams	30	Tableside Sauces preserved lemon mignonette, torched motoyaki sauce, calabrian chili crunch, flame broiled nduja sausage remoulade, lemons wedges, fresh horseradish		

### SMALL PLATES

Butter Poached Gem Lettuce Salad parmesan, anchovies, green goddess egg yolk bottarga, brown butter crumb	16	Grilled Wagyu Flank Steak tomato, avocado, grapes, shishito peppers micro herbs, rustic bread, chimichurri	29
Dungeness Crab Croquettes & Iberico Ham baby green artichoke hearts, marinated sicilian olives, nduja sausage remoulade	24	Halibut Uni King Crab Risotto ikura, burrata cheese, uni cream, lemon zest	43
Burrata Summer Orchard Salad stone fruits, berries, heirloom tomatoes avocado, baby cucumber, walnuts, summer harvest greens, balsamic gelee verjus vinaigrette	23	Nduja Tagliatelle cortez island basil pesto, smoked bacon heirloom tomato, fennel, grana padano calabrian chili crunch	28
Truffle Wild Mushroom Gnocchi foraged mushroom, red wine candied cippolini onions, truffle butter sauce egg yolk bottarga, parmesan	28	Saffron Cream Mussels clams, wild pink scallops, forno bread	28

### LARGE PLATES

Truffle Lavender Duck foie gras, flambe apricots, confit duck croquettes, candied hazelnut crumb, summer figs, duck glaze	58
52oz Bone-in Ribeye Steak gorgonzola horseradish butter, chimichurri, red wine jus	150
Fried Red Seabream & Lobster mussels, pink scallops, clams, prawns, fennel, charred tomatoes, lemon, saffron cream smoked kelp wrapped gindara	175
Smoked Wild Sablefish & Braised Octopus 5lb whole roasted bc sablefish, kelp, mushrooms with nduja sausage, shishito peppers sea asparagus, maple lemon butter	215

- 125 PP -

### BRUNO BOARD EXPERIENCE

MINIMUM OF 2 PEOPLE. WHOLE TABLE PARTICIPATION

A taste through the Bruno menu: Torched Oysters | Appetizer Plates | Entrée Platter | Desserts

### INCLUDES

ORCHARD SALAD PORK BELLY SAFFRON SHELLFISH  
RIBEYE DUCK BREAST BRUSSELS SPROUT POTATOES



## DESSERT

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Rustic Tiramisu	12
vanilla cream, espresso infused saviordi, cocoa, chocolate shavings	
Stone Fruit Pavlova	14
brulee summer stone fruit, passion fruit, coconut mascarpone mousse fresh berries candied nuts, flower petals	
Bruno Honey Lavender Soft Serve	6
pistachio brittle, cortex island preserved berries, white chocolate	
Pacojet Ice Cream	12
3 scoops of chefs daily creation	

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