

Lennon's

BRUNCH MENU

w/Cocktails

MIMOSA'S & BELLINI'S

\$12 ea. **or** a flight of 3 for \$25

All made with Nino Franco Prosecco Rustico

AN ALMOST CLASSIC

Freshly Squeezed OJ, Strawberry Crush

TIFFANY

Blue Curacao, Lemon Zest, Cane Sugar

CIPRIANI'S BELLINI

White Peach Puree

RASPBERRY SWIRL BELLINI

White Peach, Raspberry Coulis

BLOODY MARY'S

\$14 ea. **or** a flight of 3 for \$22

Choice Of: Tito's, Absolut Peppar, or Kettle One Citroen

(All Bloody's are served w/Salumi, Pepperoncini,
Mozzarella, Celery, & Olive)

CLASSIC

Spicy Tomato Juice, Tabasco, Angostura, Celery Salt

UNRIPEND JOY

Green Tomato & Tomatillo Juice, Pickled Fresno Chili

FRESH SQUEEZED GOLDEN HEIRLOOM TOMATO JUICE

Horseradish, Basil, Lemon

PUNCH, TONIC, SOURS & SMASH'S

RUM PUNCH \$14

Bacardi Silver, Secret Recipe Hawaiian Punch,
Orange, Pineapple, Strawberry

CLASSIC MARGARITA \$14

Il Milagro Tequila, Lime, Agave

T&T \$14

Tanqueray 10 + Fever Tree Tonic, Lime + Zest

ORANGE CRUSH \$14

Casamigos Blanco Tequila, Orange Soda,
Muddled Orange, Lime Zest

WHISKEY SOUR SMASH \$14

Maker's Mark, Citrus, Cane Sugar, Mint

MINT JULIP \$14

Evan Williams, Bourbon, a Heap of Mint, Cane Sugar

ONLY @ LENNON'S

THE LAST BAGEL I'LL EVER EAT \$16

Thinly sliced Everything Bagel,
NOVA Hand Cut Lox, Dill & Chive Cream Cheese,
Tequila Cured Gravlox, Heirloom Tomato,
Pickled Red Onion, Caper, Cucumber

CRISPY BUTTERMILK FRIED CHICKEN & WAFFLE \$16

Poached Egg, Hot Honey, Maple Syrup

SEARED AHI TUNA, NICOISE \$16

Little Gem & Arugula, Fennel, Tomato,
Broccolini, Potato, Nicoise Olive Vinaigrette

NOT YOUR USUAL STEAK N' EGGS \$18

Sliced Sirloin, Round Omelette with
Tri Color Peppers, Cheese, and Potatoes

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BRUNCH MENU

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TOASTS

Seeded Sourdough

SEEDED SOURDOUGH #1 \$11

NOVA Hand Cut Lox, Avocado, Heirloom Tomato, Chive, 6 Minute Egg, Seeds & Nuts

SEEDED SOURDOUGH #2 \$12

Tequila Cured Gravlox, Whipped Feta, Avocado, Scallion, Cilantro, NOVA Hand Cut Lox

Add a Fried Egg + \$3

DELICIOUS EGGS

Served with Roasted Potatoes

SOFT SCRAMBLES \$12

Aged Cheddar, Tomato, Scallions & Avocado

SHAKSHUKA \$13

Poached Egg, Tomato, Red Peppers, Chickpeas, Goats Milk Cheese, Dill

PORK BELLY BENEDICT \$14

Toasted Brioche, Maple Glaze, Cracked Pepper Hollandaise

CHEF'S FAVORITE OMELET \$12

Spinach, Mushroom, Scallion, Tomato & Goats Milk Cheese

ANOTHER OMELET \$12

Chorizo Sausage, Caramelized Onion, Cotija & String Cheese, Tomatillo Salsa

Add Steak + \$8

EGG WHITE SCRAMBLES \$12

Choice of Veggies, Cheese & Herbs

A RIDICULOUS EGG SANDWICH \$18

Toasted Sourdough, Scrambles, Waygu sliced Hot Dog, American Cheese, Crisp Bacon, Chipotle Aioli

FROM THE GRIDDLE

WHIPPED LEMON RICOTTA

BLUEBERRY Pancake \$12

Stone Fruit Syrup, Toasted Almonds

BRIOCHE FRENCH TOAST \$13

Strawberries, Banana, Candied Pecans, Maple Syrup

BRIOCHE FRENCH TOAST & SMOKED BACON SKEWERS \$11

Cinnamon-Sugar

CHOCOLATE WAFFLES \$12

Unsweetened Whipped Cream, Salted Caramel Syrup

SANDWICHES \$18

Served with House Made Chips

THE LENNON'S BIG BURGER SLIDERS

CAB Aged Beef, Applewood Smoked Bacon, Aged Herkimer Cheddar, Balsamic Charred Red Onion, BBQ Sauce, Shaved Potato Side

Add a Fried Egg + \$3

GRILLED OR CRISPY CHICKEN SANDWICH

A Very Special Sauce, B&B Pickles, Red Onion, Arugula, Tomato