

Brunch

served Saturday + Sunday 11:00 – 4:00

Avocado Toasts

served on toasted wheatberry bread

Tomato (V)

cherry tomato, toasted sunflower seed, crispy quinoa, basil, sea salt, saba + olive oil

7

Egg + Ham

soft boiled egg, crispy serrano ham, arugula, charred lemon vinaigrette

8

Shrimp

3 garlic prawns, fried capers, pickled onion, herb salad

10

Small Plates

Granola Bowl (V/GF)

ginger granola, yogurt, mixed berries, toasted coconut

8

Breakfast Empanadas

3 bacon, egg, potato, and cheddar empanadas with chive crema

10

Tostones (GF)

Smashed fried fingerling potatoes with chorizo gravy

8

Rancheros Tostada (GF)

crispy pork belly, tomatillo salsa, avocado, fried egg, cilantro lime crema

10

Sandwiches

come with choice of side

\$2 extra for chips + guac or house salad

The Dominican Burger

niman beef patty, sausage, crispy queso, fried egg, pickled onion, salsa rosada

15

The Pollo Club

grilled chicken, smoked ham, bacon, swiss, smoked cheddar, tomato, avocado, green chile aioli, red leaf lettuce, torpedo roll

13

The Vegetal (V)

seasonal vegetables, mashed avocado, sherry vinegar and olive oil, mozzarella, wheatberry bread

12

The Egg

choice of bacon, ham, or sausage, fried egg, smoked cheddar, tomato, chipotle aioli, tuscan bun

11

Large Plates

LE Breakfast Platter

ham, pork belly, charro beans, two eggs, crispy hashbrown, choice of bread

15

Biscuits + Gravy

two green chile cheddar biscuits, gravy, spanish chorizo, tomato, avocado, jalapeno

14

Brussels Sprout Skillet (V/GF)

roasted brussels sprouts, sweet potato, kale, quinoa, goat cheese, two eggs, wheatberry toast
add pork belly (2.5)

12

Breakfast Burrito (V)

mushroom, spinach, cheesy scrambled eggs, and avocado rolled in a housemade
tortilla with a side of crispy hashbrowns
smother with enchilada sauce and cheese (2)

12

Chilaquiles (V/GF)

house enchilada sauce on tortilla chips, cherry tomato, queso, avocado,
scallion, sunny egg

11

Pumpkin French Toast (V)

thick cut pumpkin bread, maple bourbon syrup, walnut and brown sugar crumble,
bailey's whipped cream

12

Fig + Pear Salad (GF)

poached pear, fig, pickled currant, crispy serrano ham, bleu cheese, arugula,
rosemary vinaigrette

16

Dessert Menu Available

Sides

Chips + Salsa	4
Papas Fritas	4
Frijoles + Queso	3
Chips + Guac	6
House Salad	6
House Tortilla	2
Add Avocado	2.5
Hashbrowns	2.5
Two Eggs	2
Ham	3.5
Pork Belly	3.5
Chorizo	3
Toast	2.5

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**Check out our website for event information
lakeeffectslc.com**