

# Butterfly Brunch

## Brunch Appetizers

<b>Bloody Mary Oyster Shooter</b>	2	Add a Shot of Vodka or Tequila	5			
garlic and cilantro gremolata						
<b>Baby Field Greens Salad</b>	vg		9			
dijon and thyme vinaigrette, shaved manchego, oranges, cashew nuts						
<b>Classic Caesar Salad</b>	g		10			
chilled hearts of romaine, grated parmesan, cheese croutons						
<b>House Smoked Salmon Carpaccio Chips</b>			11			
crème fraiche whipped horseradish, wasabi wonton crackers, tobiko caviar						
<b>Duck Confit Spring Rolls</b>			9			
<u>SPICY!!!</u> chinese hot mustard and honey sauce						
<b>Fire Fried Calamari</b>			12			
toasted garlic, ponzu marinated cucumbers, caper and chili remoulade						
<b>Wild Mushroom Cappuccino Soup</b>	g		9			
shiimenji mushrooms, truffle foam, porcini powder						
<b>Kalua Pig with Butter Lettuce Cups</b>	g		12			
hoisin barbeque sauce, toasted cashews, scallions						
<b>Coconut Curry Mussels</b>	g		14			
lemongrass, mirin, sesame grilled bread, picked cilantro						
<b>Wok Seared Shanghai Noodles</b>	vg		10			
toasted garlic, minced scallions						
<b>Add Chicken</b>	5-	<b>Add Shrimp</b>	7- <b>Add Kalua Pig</b>	5- <b>Add Calamari</b>	5- <b>Add Shaking Beef</b>	6-

## Eggs

<b>Aloha Benedict</b>	kalua pig, toasted english muffin, fried spam, hollandaise	14
<b>“Surf and Turf” Skillet</b>	grilled hangar steak, fried eggs, shrimp and chorizo, jus de veau	g 24
<b>Poached Eggs Alaska</b>	house smoked salmon, tobiko caviar, avocado, hollandaise	14
<b>Wild Mushroom Scramble</b>	rice cakes, goat cheese, fried tofu, ginger crème fraiche	vg 12
<b>Fried Egg Sandwich</b>	bacon, prosciutto, kalua pig, swiss cheese, hollandaise	12

## Entrées

<b>Vietnamese Fried Snapper Sandwich</b>	12
toasted baguette, pickled carrots, daikon and cucumbers, cilantro, steak fries	
<b>Chicken Salad Club Sandwich</b>	12
sliced avocado, swiss cheese, applewood smoked bacon, steak fries	
<b>House Ground American Kobe Beef Burger</b>	8oz 14
aged cabot cheddar, steak fries	
<b>Shaking Beef Cobb Salad</b>	g 12
soft poached egg, prosciutto, avocado, blue cheese, applewood smoked bacon	
<b>Vietnamese Caramelized Chicken Wings</b>	15
toasted cashews, steak fries, pickled asian pear	
<b>A Duo of White and Red Chowders</b>	g 14
sourdough bread bowl, shrimp and bacon	
<b>Turmeric Grilled Snapper with Sizzling Onions and Herbs</b>	g 17
chilled rice noodles, “nuoc mam” sauce, butter lettuce wraps	
<b>“Loco Moco” Burger</b>	16
spam, pineapple, fried egg, tempura onion ring, mushroom sauce, steak fries	
<b>Mushroom Dip Sandwich</b>	v 12
toasted baguette, macadamia nut pesto, mozzarella cheese, miso au jus, steak fries	

v Can be Prepared Vegan

g Can be Prepared Gluten Free

18% Gratuity on Parties of 6 or More  
\$3 Split Plate Fee