

BRUNCH

THE *K* WAY!

"CHE" À la Carte Menu

APPETIZER

BERRY PARFAIT 10

greek yogurt, seasonal berries
house granola, local honey

**ROASTED CHERRY
BRUSCHETTA 14**

taleggio cream, wood-fired cherries
bitter greens, aged balsamic

**SMOKED TROUT
RILLETTES 12**

pickled shallot, garden herbs, crostini

OVERNIGHT OATS 10

rolled oats, vanilla yogurt
chia seeds, triple berry compote

CHE CAESAR SALAD 12

gem lettuce, house caesar
parmesan, marinated anchovy

CAPRESE PANZANELLA 14

seasonal tomatoes, arugula
burrata, dried bread, basil
white balsamic vinaigrette

MAIN COURSE

AMERICANO BREAKFAST 18

two eggs any style, bacon
or house-made sausage
grilled bread, skillet potatoes

WILD MUSHROOM BENEDICT 19

italian muffin, two poached eggs
wild mushrooms, classic béarnaise
arugula salad

SMOKED HAM SKILLET 23

two eggs any style, smoked ham
fresh peas, potatoes, fontina
calabrian chili oil

CHE STEAK & EGGS 40

prime striploin, two eggs any style
truffled potato cake, italian salsa verde

ARISTA OMELET 65

three egg omelet, mozzarella
black truffle butter, ossetra caviar
crème fraiche, shallot potato cake

MUFFALETTA SANDWICH 19

genoa salami, mortadella
coppa salami, provolone,
focaccia, seasonal giardiniera

**WHITE CHOCOLATE
FRENCH TOAST 20**

white chocolate custard
black raspberry compote
brioche, garden mint

FIG & GORGONZOLA PIZZA 21

gorgonzola bechamel, macerated figs
balsamic glaze, arugula, crispy prosciutto

MARGHERITA PIZZA 18

bianco di napoli tomato sauce
buffalo mozzarella, basil

WILD SALMON 28

white polenta, zucchini ribbons
pickled radish, preserved lemon butter

*Certain food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions. 6.18.25

SPIRITI

“K” BLOODY MARY 16

vulcanica sicilian vodka, calabrian pepper, aged balsamic
charcuterie sauce, che figata spiedini

MIMOSA orange juice, les allies blanc de blanc	16	ROSE PETAL SANGRIA rosé wine, elderflower liquor rose & citrus essence, ice rose	16
BELLINI white peach, les allies blanc de blanc	16	ESPRESSO MARTINI ketel one, espresso, coffee liquor demerara syrup	16
APEROL SPRITZ aperol, prosecco, club soda	16		

VINO

ROSSO	GLASS/BOTTLE
GRADIS’CIUTTA ‘COLLIO’ cabernet franc, friuli-venezia giulia	16/60
MICHELE CHIARLO ‘L’ORME’ barbera d’asti superiore, piedmont	15/50
KING ESTATE INSCRIPTION pinot noir, willamette valley	14/48
MASTROJANNI ‘SAN PIO’ cabernet, sangiovese, tuscan	18/85
BIANCO	
ELENA WALCH pinot grigio, alto adige	16/60
PECCHENINO ‘MAESTRO’ chardonnay, langue	18/74
PIGHIN sauvignon blanc, friuli-venezia	15/50
FESS PARKER riesling, santa barbara	12/40
SPUMANTE	
MASOTTINA ‘COLLEZIONE 76’ prosecco brut, italy	16
MICHELE CHIARLO ‘NIVOLE’ moscato, italy	14
LES ALLIÉS BLANC DE BLANC sparkling brut, france	9
ROSATO	
CATENA rosé de la provincia de mendoza, argentina	12
DUCKHORN ‘DECOY’ rosé, mendocino	10

BIRRA

DOMESTIC	IMPORTED
ANTI-HERO IPA revolution brewing, 6.7% chicago, il (12oz)	HEINEKEN pale lager, 5.0% netherlands (12oz)
HAZY LITTLE THING IPA sierra nevada brewing, 7.5% sierra, nv (12oz)	PERONI pale lager, nastro azzurro, 5.1% italy (11.2oz)
MILLER LITE light american lager, 4.2% milwaukee, wi (12oz)	STELLA ARTOIS pale lager, 5.0% belgium (11.2oz)
COORS LIGHT light american lager, 4.2% golden, co (12oz)	CORONA EXTRA pale lager, 4.6% mexico (12oz)