

## BRUNCH MENU | DAILY 8 AM – 2 PM

Customizations to the menu are limited. Dine-in only.

Please inform staff of any allergies.

CAGE FREE EGGS

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### seasonal special

RAMPS, ASPARAGUS & EGGS 24.00

Butter glazed ramps and asparagus with two poached eggs\*, pecorino, green garbanzo, and mache with vinaigrette. Served with baguette and labne.

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BREAD AND BUTTER 16.00

House-made leek and mushroom, radish, and brown composed butters and breads.

CAVIAR AND BREAD 28.00

Yarra Valley smoked salmon caviar, baguette and labne.

ORANGE JUICE 12.00

Squeezed to order

### eggs

SHAKSHUKA 22.00

Eggs\* cooked in a stew of spicy tomato sauce. Served with Chef's selection of spreads and breads.

LIV BREAKFAST 24.00

Scrambled eggs, chopped salad and Chef's selection of spreads and breads.

ROLLED OMELET N 16.00

Traditional rolled omelet. Add herbs, Gruyere cheese, or Mushroom-Spinach (18.00). Served with bread, labne, salsa macha.

SPANISH OMELET 20.00

Eggs, confit potatoes, roasted sunchoke, and onions. Served with bread and labne.

MUSHROOM & FRIED EGGS\* 20.00

Roasted Shitake and Oyster mushroom, two fried eggs, crispy shallots, and a chive-garlic drizzle. Served with sourdough.

## sandwiches

<b>AVOCADO TOAST</b> v	18.00
Toasted multigrain, avocado, scrambled eggs, chives, chili crunch. Request without eggs for vegan. Add smoked salmon +8.00.	
<b>CRISPY FISH SANDWICH</b>	22.00
Fried wild-caught Fluke on a sesame challah bun with eggplant caponata, pickled cabbage, tartar sauce.	
<b>GRILLED CHEESE</b>	20.00
Country sourdough, gruyere cheese, spicy tomato chutney. Add soup +10.00.	
<b>CROISSANT &amp; EGGS</b>	18.00
Butter croissant with egg omelet, matbucha, sour cream, greens.	

## plates and bowls

<b>SALMON CAESAR SALAD</b>	20.00
Parmesan-crusted salmon fillet, gem lettuce, brussels sprouts, Caesar vinaigrette. parmesan crisps.	
<b>BEEF AND GOAT CHEESE SALAD</b> n	19.00
Lightly milled bran rice, roasted Badger Flame beets, one-year aged Goat's milk Gouda, crispy rice and hazelnut crumble.	
<b>LATKES ROYALE</b>	19.00
Fried potato pancakes topped with a tangy yogurt sauce, smoked salmon, and trout roe.	
<b>FRENCH TOAST</b>	20.00
Our Challah soaked in eggs and cream and pan fried to a caramelized perfection. Served with strawberry-rhubarb compote and Mascarpone whipped cream.	
<b>QUICHE AND SALAD</b>	19.00
A slice of our quiche served with greens tossed in a Sherry vinaigrette.	
<b>LATKES BRAVAS</b>	9.00
Fried potatoes on a bed of spicy sauce, topped with garlic-aioli sauce.	
<b>DAILY SEASONAL SOUP</b>	11.00
Served with sourdough croutons.	
<b>LITTLE LIV</b>	14.00
For the littles. Two scrambled eggs, chopped cucumber, yogurt, fruit and selection of bread.	

\* CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS.