



LIV BREADS

BRUNCH MENU

daily 8 am – 2 pm

eggs and brunch

SHAKSHUKA 22.00

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

EGGS BENEDICT * 20.00

Flaky puff pastry filled with salmon and herb and a poached egg. Served with saffron-Hollandaise sauce. Add Siberian Sturgeon Caviar, 20.00 supplement

LIV BREAKFAST 24.00

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

ROLLED OMELET 16.00

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

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.

CROISSANT & EGGS 18.00

Butter croissant filled with egg omelet, matbucha, sour cream, greens.

FRENCH TOAST 20.00

Our Challah soaked in eggs and cream and pan fried to a caramelized perfection. Served with a roasted peach compote, brown butter streusel, and honey-thyme Mascarpone whipped cream.

LATKES ROYALE 19.00

Fried potato pancakes topped with a tangy yogurt sauce, smoked salmon, and trout roe.

lunch

SUCCOTASH AND OCEAN TROUT SALAD 21.00

Zucchini, corn, and tomato succotash with fillet of Ocean Trout glazed with a red bell pepper-BBQ reduction and topped with crispy chickpeas.

SUMMER BURRATA SALAD 20.00

Farro, roasted beets, pickled onion, roasted peaches, burrata, peach vinaigrette, and toasted farro.

AVOCADO TOAST 18.00

Toasted multigrain, avocado, scrambled eggs, chives, chili crunch. Request without eggs for vegan. Add smoked salmon, supplement 8.00.

CRISPY FISH SANDWICH 22.00

Fried wild-caught Fluke on a sesame challah bun with eggplant caponata, pickled cabbage, tartar sauce.

GRILLED CHEESE 20.00

Country sourdough, gruyere cheese, tomato, pickled shallot, harissa. Add a bowl of soup, supplement 10.00.

QUICHE AND SALAD 19.00

A slice of our seasonal quiche served with greens tossed in a Sherry vinaigrette.

CORN SOUP 11.00

A house-made corn stock with a touch of cream, topped with Thai basil-chili oil, and served with a sourdough corn crisp.

ORANGE JUICE, SQUEEZED TO ORDER	12.00
HIBISCUS LEMONADE	10.00
snacks	
BREAD AND BUTTER	16.00
Three house-made composed butters - leek and mushroom, radish, and brown butter, with a selection of breads.	
MARINATED JAPANESE EGGPLANT	12.00
Roasted Japanese eggplant dressed with a roasted garlic and tomato vinaigrette, topped with a crispy seed & shallot crumble.	
MELON AND CUCUMBER	12.00
A fresh and summery salad made with melon, cucumber, and jicama dressed with a Yuzu vinaigrette.	
CAVIAR AND BREAD	28.00
Yarra Valley smoked salmon caviar, baguette and labne.	
LATKES BRAVAS	12.00
Fried potatoes on a bed of spicy sauce, topped with garlic-aioli sauce.	
LITTLE LIV	14.00
For the littles. Two scrambled eggs, chopped cucumber, yogurt, fruit and selection of bread	

DINE-IN ONLY.

CUSTOMIZATIONS TO THE MENU ARE LIMITED.

PLEASE INFORM STAFF OF ANY ALLERGIES.

COFFEE, TEA, AND DRINKS

BREWED COFFEE	5.50 / 6.50
ICED COFFEE	6.50
HOT TEA	4.00
ICED BLACK TEA	4.75
CAFÉ AU LAIT	6.75
LONDON FOG	6.75

ESPRESSO	4.75
MACCHIATO	5.00
CORTADO	5.75
CAPPUCCINO	6.25
ESPRESSO LATTE	7.00
CHAI LATTE	7.25
BABKA LATTE	7.25
MOCHA LATTE	7.25
HOJICHA-MOCHA LATTE	7.25
MATCHA LATTE	7.25
AMERICANO	5.50 / 6.50
RED EYE	6.75 / 7.75
HOT CHOCOLATE	6.50 / 7.00

any of the above drinks may be
prepared iced

additions	
SWEETENED COLD FOAM	+2.50
OAT OR SOY MILK	+1.00
HOUSE-MADE VANILLA SYRUP	+ .50
HOUSE-MADE LAVENDER SYRUP	+ .50
PURE MAPLE SYRUP HONEY	+ .50
ALAIN MILLAT JUICES	7.00
YUZU SPARKLING JUICE	4.25
SARATOGA SPARKLING	4.00
SPINDRIFT	4.00

Proudly serving Counter Culture Coffee, In Pursuit
of Tea, and Battenkill Valley Creamery milk.