



LIV BREADS

BRUNCH MENU

daily 8 am – 2 pm

eggs and brunch

LIV BREAKFAST 24.00

Scrambled eggs, chopped salad and 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

TURKISH EGGS * N 18.00

Two poached eggs on top of a dill and lemon yogurt, with a hazelnut brown butter drizzle. Served with toasted sourdough.

SHAKSHUKA * 22.00

Eggs cooked in a stew of spicy tomato sauce. Served with 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, peanut 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.

CROISSANT & EGGS 18.00

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

LATKES ROYALE 19.00

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

FRENCH TOAST

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.

LITTLE LIV 14.00

For the littles. Two scrambled eggs, chopped cucumber, yogurt, fruit and selection of bread.

lunch

GALILEE HUMMUS 16.00

Warm hummus topped with 'jammy' egg, chickpea, tahini, schug, and olive oil. Served with sourdough. Request without egg for vegan.

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.

QUICHE AND SALAD 19.00

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

GAZPACHO 11.00

A cold soup of yellow tomato, yellow peppers, and cucumber with a touch of peach. Served with a corn crisp.

ORANGE JUICE, SQUEEZED TO ORDER 12.00

HIBISCUS LEMONADE 10.00

snacks

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

daily pastry and sandwiches
on display

DINE-IN ONLY.

CUSTOMIZATIONS TO THE MENU ARE LIMITED.

PLEASE INFORM STAFF OF ANY ALLERGIES.

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

N: CONTAINS NUTS

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