

# The DRUNCH

KITCHEN • BAR • PATIO

## MORNING BUZZ

### GET SPRITZY 13

raspberry+ kefir lime infused aperol | orange + sage oleo | bubbles | club soda

### 907 G+T 13

tanqueray sevilla orange gin | orange | lemon

### SUNRISE OVER THE HARBOR 12

hibiscus infused wheatley vodka | orange

### THE DIAL BLOODY MARY 14

house vodka | house bloody mary mix | stuffed olive | pepperoncini | celery | lemon

### TRADITIONAL RED SANGRIA 13

red wine | brandy | cassis | cinnamon | orange | lemon

### B3 {bottle of bubbles + choice of 3 mixers} 55

oj | rosé+lemon | oj+peach | cranberry+orange | grapefruit

## COFFEE FIX

### RUM-SPRESSO 13

flor de cana 4 rum || bully boy amaro | espresso | vanilla | creme de cacao

### DRUNKN' DONUTS 13

brandy | toscanini's ice cream + cold brew pour over

## MAINS

### CHILAQUILES\* 15

crispy tortillas | fried egg | salsa verde | pulled chicken | red onion | cilantro

### SHAKSHUKA\* v 15

two poached eggs | spiced tomato sauce | feta | toasted country bread

### MIGAS 14

chorizo | vidalia onions | red peppers | manchego | toasted sourdough | fried egg

### BOSTOCK (real french toast) v 14

strawberry rhubarb jam | almonds | diplomat cream

### KIMCHI FRIED RICE\* 18

beef bulgogi | scallion | sesame | fried egg

### MEZZE BOWL\* v 18

freekah pilaf | lentil fritter | beet tzatziki | feta | hummus | arugula | tahini vinaigrette

### BRUNCH CARBONARA\* 14

bucatini | guanciale | poached egg | black pepper

## SANDWICHES served with home fries

### 907 GRIDDLED BURGER\* 17

special sauce | lettuce | cheddar cheese | martin's potato roll | house pickles | single | double

### BREAKFAST SAMMY 14

fried egg | cheddar cheese | bacon | avocado | harissa aioli | brioche

### FRIED CHICKEN SANDWICH 15

piri piri sauce | roasted garlic aioli | iceberg lettuce

### LAMB MERGUEZ BURGER\* 20

brioche | harissa | feta | pickled red onion

### KACHAPURI (georgian breakfast calzone) v 14

halloumi | feta | mozzarella | baked egg

## SMALL PLATES

### PACZKI (polish doughnuts) v 7

strawberry rhubarb jam

### FRIED HALLOUMI v 14

olives | cucumber | mint | ras el hanout yogurt

### PAPDI VG 8

cilantro chutney

### SALT + PEPPER SOFT SHELL CRAB 22

xo aioli | toasted green garlic | fresno + serrano pepper

### BUNUELOS v 9

fluffy colombian cheese fritters | salsa rosa

### FLAUTAS v 13

habanero | salsa rojo | potato | cotija cheese

### PATATAS BRAVAS 9

spiced tomato sauce | garlic aioli

### SEMOLINA CAKE 9

candied orange peels | labneh orange blossom

### VANILLA SWISS ROLL 9

strawberry rhubarb jam | basil ice cream

## SIDES

AVOCADO 3

BACON 4

FRESH FRUIT 5

SIDE SALAD 5

SIDE HOME FRIES 5

TOAST 3

There is a \$1 per person COVID Recovery Fee added to your check. This will help our restaurant regain some of the additional expenses we have encountered during the pandemic to keep our patrons and staff safe and protected. This small amount will help us survive during these unprecedented times.

We thank you.

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE  
Please inform your server if you have any allergies or dietary food restrictions.

\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.