



**PALATTE**  
*at the*  
CAVNESS HOUSE



BRUNCH

*wednesday – friday*

10:00am - 2:00pm

*saturday – sunday*

9:00am - 2:00pm

DINNER

*wednesday – friday*

5:00pm - 10:00pm

*saturday*

5:00pm - 11:00pm

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## MISH MASHES

egg scrambles with your choice of bread and side of:  
potatoes / tomato slices / or fresh fruit

*the ham 'n cheese* 9  
prosciutto, white cheddar, sautéed mushrooms

*the sausage* 10  
grass-fed beef sausage, sweet plantains,  
black beans, almonds, feta

*the potato* 9  
bacon, spinach, caramelized sweet onion, gouda  
and monterey jack

*the bev* 8.5  
sautéed spinach, tomato slices, avocado

*substitute egg whites for \$1.00*

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## NOT TERRIBLY TYPICAL

*the dolores* 9  
two fried eggs, corn tortillas, house made tomatillo  
and tomato salsas, black beans, queso fresco, avocado

*frittata du jour (served with fresh fruit)* 8  
seasonal and fresh... check out the special board!

*the rustic* 8  
two poached eggs, toasted country bread, bacon,  
asparagus, herb butter

*irish steel cut porridge* 5.5  
tahitian vanilla, caramelized bananas

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## COCKTAILS

*mimosa* 7  
fresh squeezed oj, sparkling champagne

*mintmosa* 7.5  
fresh lime, mint, sparkling champagne, sugared rim

*salty dog* 7  
fresh grapefruit juice, finlandia vodka, lavender salt  
*add ketel one vodka \$1.00*

*screwdriver* 7  
fresh oj, finlandia vodka  
*add ketel one vodka \$1.00*

*bloody marie* 9  
house blended mix, weekends only!

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## TEAS BY SERENDIPITEA

*served in a personal teapot* 2.5

### black tea

- *namaste* - single estate indian black tea blend. fair trade and organic.
- *buccaneer* - organic black tea and rooibos laced with coconut, chocolate bits, and vanilla. fair trade.
- *slim mint* - decadent combination of black tea, rooibos, mint, chocolate bits, and vanilla.
- *mademoiselle grey* - classic organic earl grey blended with rose petals. fair trade.
- *house chai* our house-blended, spiced black tea.

### green tea

- *temple of heaven* - mildly smoky hand-rolled pearls of green tea from the zhejiang province.
- *fiji aromatic* - combination of green tea, papaya, and wild pineapple... great on ice!

### caffeine free selections

- *ruby sipper* - full-bodied blend of blood orange and pear.
- *yoda* - invigorating mix of cinnamon, cardamom, clove, and ginger.
- *chamomile* - relax with organic whole egyptian chamomile flowers.
- *decaf black* - single estate organic black tea from india without the caffeine. fair trade.

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## C O L D

<i>bottled water</i>		2
panna naturale or san pellegrino		
<i>gus soda - not terribly sweet sodas</i>		2.25
· extra dry ginger ale		
· cranberry lime		
· pomegranate		
<i>coke in bottle</i>		2
<i>tamarind rose lemonade</i>		2.5
fresh-squeezed lemons enhanced with rose petals and tamarind		
<i>hibiscus iced tea</i>		2
mildly-brewed black tea laced with hibiscus		
<i>fresh squeezed OJ or grapefruit juice</i>		
· sm	2.25	
· lg	3.75	

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## C O F F E E

we proudly brew locally-roasted beans by **cartel coffee lab**

<i>coffee</i>		1.5
<i>café au lait</i>		2
<i>espresso</i>	solo... 2	doppio... 2.5
<i>machiato</i>	solo...2.25	doppio... 2.75
<i>americano</i>		2.25
<i>cappuccino</i>		3
<i>latte</i>		3.50
extras: mocha	1.00	
vanilla bean syrup	.75	
honey	.75	
<i>iced toddy cold brewed espresso</i>		2.5
<i>iced latte</i>		3.50
<i>iced americano</i>		2.75

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## O N T H E F L I P S I D E

served with a choice from the smokehouse selection

<i>roasted sweet potato pancakes</i>	8
toasted pecans, spiced mascarpone, maple syrup	
<i>buttermilk griddle cakes</i>	7.5
warm lingonberries, citrus butter	
<i>banana 'rum cake' french toast</i>	8.5
spice soaked challah bread, sautéed bananas and pecans on top of pomegranate crème anglaise	

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## I N A D D I T I O N

<i>honey vanilla nut granola</i>	5
house blend, pecans, cashews, peanuts, and almonds, coconut, dates and fresh sliced apple	
<i>bread and jam</i>	2
sweet organic butter & preserves choice of: · ciabatta (white) · raisin, cranberry, walnut · multigrain · sourdough	
<i>smokehouse selection</i>	2.5
apple wood smoked bacon, chicken apple sausage	
<i>breakfast potatoes</i>	2
crème fraiche dipping sauce	
<i>fresh fruit</i>	3
seasonal fresh fruit scented with tea syrup	
<i>yogurt</i>	3.5
tahitian vanilla, fresh fruit	
<i>2 egg side</i>	3
two fresh eggs; scrambled or fried	

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## TARTE SPECIAL

served with choice of add-on salad

*seasonal tarte* 9  
baked in a house made tarte shell; ask your server  
for this week's special!

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## ADD-ON SALADS

*simple french* 3-5  
mixed lettuces tossed with a classic vinaigrette

*roasted grape* 5-5  
mesculin greens and frisee lettuce, toasts with  
herbed chevre, roasted walnuts, champagne  
honey vinaigrette

*marinated feta* 5  
essence of orange and fennel, garlic croutons,  
thinly sliced radishes, spinach and arugula,  
white balsamic vinaigrette

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## SANDWICHES

served with rosemary sea salt chips or fresh fruit  
substitute add-on salad for \$1.00

*turkey* 9  
organic herb-roasted, watercress, crispy pancetta,  
parmesan aioli on baguette

*beef* 11  
braised grass-fed beef, onion confit, balsamic  
reduction, red peppers and sorrel on herbed focaccia

*cheese* 7  
warm, toasty gruyere, arugula, and tomato on  
sourdough sandwich bread  
*add prosciutto for \$1.00*

*tuna* 8  
olive oil, sweet red onion, cucumber, capers,  
tomatoes and arugula on toasty olive bread  
*melt option, add cheese for \$1.00*

*market* 8  
seasonal sandwich; ask your server for details!

*Maricopa County Health Department requires that we inform  
you that eating raw or undercooked meats or eggs increases your  
risk of food borne illness*

WWW.DOWNTOWNBRUNCH.COM

*menu design by SeeSaw Designs - [www.seesawdesigns.com](http://www.seesawdesigns.com)*