

THE BLACK CAULDRON

CHARCUTERIE & WINE BAR

BRUNCH

FRENCH TOAST WAFFLES (GF OPTIONS) SINGLE: DOUBLE:

Waffles | Berries | Banana | Whipped Cinnamon honey butter | Raspberry coulis | Syrup

\$19

\$38

ADD CHAR MEAT BITS FOR \$3.25

POACHED EGG POTATO BOWL

\$13

Two Poached Eggs | Pan Fried Potatoes | Fresh Arugula | Arugula Aioli | *make it spicy with a Sriracha drizzle*

ADD CHAR MEAT BITS FOR \$3.25

BREAKFAST SANDWICH (V & GF OPTIONS) \$10

Crispy Prosciutto di Parma | Fried Egg | Fresh Arugula | Cream Cheese | Onion & Thyme Jam | Black Charcoal Bun

ADD ONS

CURED MEATS:

| | |
|-----------------|--------|
| Duck Prosciutto | \$5.75 |
| Wagyu Bresaola | \$6.75 |
| Coppa | \$4 |
| Prosciutto | \$3.5 |
| Elk Goteborg | \$5 |

CHEESES:

| | |
|-----------------------|-------|
| Smoked Salmon Cheddar | \$4 |
| Alpindon | \$5 |
| Aged Farmhouse | \$6 |
| Tiger Blue Cheese | \$8.5 |
| Goat Cheese | \$3.5 |

PICKLES:

| | |
|------------------|-------|
| Red Onions | \$2 |
| Borettane Onions | \$2.5 |
| Beet Pickled Egg | \$3.5 |
| Green Beans | \$3 |
| Carrot | \$3.5 |

- SUBSTITUTE FOR GLUTEN FREE CRACKERS (+\$3)
- SUBSITUTE GLUTEN FREE WAFFLES (+\$5)
- (GF) GLUTEN FRIENDLY, (V) VEGETARIAN

BRUNCH COCKTAILS

NECROMANCER - \$11

resurrection potion

habanero infused vodka, clamato, garlic pickle brine, gluten free worcestershire, horseradish, old bay rim, house pickled asparagus and carrot spear

WICKED WITCH'S BREW - \$14

comforting focus concoction

nocino, brandy & benedictine, coffee, coconut whip, sugar rim, cinnamon sparks

MAGIC MIMOSA - \$9

mood enhancing elixir

prosecco with grapefruit or orange juice

LILITH - \$15

nutrient rich, restorative concoction

mezcal, ginger liqueur, house-made beet, mint and ginger juice, lime, mint, black lava salt rim

AZTEC FIRE - \$15

warming gift from Quetzalcoatl

house spiced rum, dark hot chocolate ganache, oat milk, house made habanero tincture, coconut whip, cinnamon

NON-ALCOHOLIC

ROOT CHAKRA - \$6

grounding elixir

housemade beet, mint and ginger juice, honey, lavender,
fresh mint

MIDSUMMER - \$6

refreshing illuminating elixir

matcha, spirulina, lemon, juniper bitters, honey, lavender,
apricot soda

AZTEC GOLD - \$7

nurturing gift from Quetzalcoatl

dark hot chocolate ganache, oat milk, house made
habanero tincture, coconut whip, cinnamon



NON-ALCOHOLIC

WITCH'S BREW- \$4.5

to power your wickedness

French press of locally roasted Oso Negro coffee.

Decaf available.

Add steamed milk - \$1

- Oat
- Coconut

add flavor or superfood - \$0.50

enhancements to your steamed milk:

- Lavender
- Orgeat
- Vanilla
- Beetroot
- Acai

OTHER:

Phillips cola - \$3

Phillips root beer - \$3

Phillips gingerale - \$3

Apricot soda water - \$3

Grapefruit juice - \$3

Tea - \$3