

BRUNCH BY THERMIA

SIGNATURE

OPEN SANDWICH

BACON + EGG — 14.00

House made smoked bacon, scrambled egg, grilled sourdough, sherry reduction

SALMON + AVOCADO — 15.00

House made smoked salmon, horseradish cream cheese

RICOTTA + TOMATO — 12.00

Grated tomato, sherry reduction, whipped ricotta, basil

STEAK + CHEESE — 18.00

Melted Mahon cheese, flat iron steak, salsa verde

THERMIA BURGER — 21.00

Angus short rib patty, mahon, piquillo aioli, house pickles, tomato, bibb lettuce, brioche

EGG

HALF-MOON OMELETTE — 19.00

Tomato, spinach, sheep cheese, herb roasted potato

Short Rib Ragù +6

SHAKSHUKA — 20.00

House made tomato "Bravas" sauce, seasonal cheese crumbs, eggs with grilled sourdough

THERMIA BREAKFAST SET — 13.00

2 egg, house smoked bacon, grilled sourdough

ADD ON

House-made Pork Belly +9 Steak +13

Pulled Rotisserie Chicken +8

SALAD

BURRATA SALAD — 16.00

Beefsteak tomato, sherry & honey reduction, basil, bread crumbs

GARDEN SALAD — 12.00

Farm fresh mixed greens, radish, Apple cider vinaigrette

ADD ON

Pulled Rotisserie Chicken +8 Steak +13

House-made Pork Belly +9

PASTA

SHORT-RIB RAGU PASTA — 25.00

Fresh rigatoni, house-made short rib ragu, parmesan, pecorino

SHRIMP CREAM PASTA — 24.00

Garlic parsley cream sauce, fresh rigatoni, argentinian shrimp, lemon picada

TRUFFLE MUSHROOM PASTA — 23.00

Fresh mafalde, assorted mushroom, truffle carpaccio, whipped ricotta, lemon zest, frescobaldi evoo

BACON SPINACH ROSÉ — 24.00

House smoked bacon, spinach, fresh rigatoni, parmesan

SIDE

ROASTED POTATO — 9.00

Mixed herbs, tri color mini potato

Truffle Roasted Hand-cut Potato +2.00

TRUFFLE HAND-CUT FRIES — 11.00

White truffle oil, parmigiano, pecorino

SAUTEED GREEN BEANS — 11.00

Lemon, sourdough migas, frescobaldi evoo

BRUSSELS SPROUT — 11.00

Thermia sweet chili, almond

BLISTERED SHISHITO PEPPERS — 10.00

Labneh, honey, maldon salt, andalusia evoo

SAUTÉED SPINACH WITH GARBANZO BEANS — 11.00

Smoked spanish paprika, cumin, confit garlic, andalusia evoo

SWEET

FRENCH VANILLA TOAST(2PC) — 15.0

French Vanilla Brioche, maple butter, blueberry compote 

THERMIA PANCAKE — 13.00

Fresh berries, creme anglaise

Add scoop of vanilla ice cream +\$3.00

PARTIES OF 6 OR MORE ARE SUBJECT TO A 20% GRATUITY.

PLEASE INFORM SERVER OF ANY FOOD ALLERGY OR DIETARY RESTRICTIONS CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE OF FOODBORNE ILLNESS.