MISSION + MARKET

BRUNCH BUFFET

$39 FOR ADULTS | **$19** FOR KIDS 10 AND YOUNGER

PLUS TAX + GRATUITY

BREAD STATION

CROISSANTS

ASSORTED MINI DANISHES

BREAD ROLLS

COLD BAR

ASSORTED FRUIT
CHEF'S CHOICE

MARKET SALAD
SHAVED VEGETABLES, TOASTED PUMPKIN SEEDS, WHITE BALSAMIC DRESSING

CAESAR SALAD
CIABATTA CROUTONS, PARMIGIANO-REGGIANO

SMOKED SALMON

BREAKFAST

SCRAMBLED EGGS

ANSON MILLS GRITS

PANCAKES

WAFFLES

BACON

FRIED CHICKEN

HOME FRIES

TEMPURA FRIED SHRIMP

LUNCH

QUINOA + BROWN RICE
VEGETABLES, PEANUT AGRODOLCE

MUSHROOM PASTA
FRESH PASTA, PARMESAN CREAM, MUSHROOMS

SALMON STEAK

ROASTED CHICKEN

CARVING STATION

N.Y. PRIME STRIP +20
JUS + HORSERADISH

LUNCH

MIXED BERRY PARFAIT
GRANOLA, ALMONDS, YOGURT, MIXED FRUIT

CHOCOLATE SQUARES

BOOZY BUBBLES 8

M+M MIMOSA
SPARKLING WINE, FRESH ORANGE JUICE

M+M BELLINI
SPARKLING WINE

BRUNCH COCKTAILS 8

M+M BLOODY MARY
HOUSE MIX, TATTERSALL VODKA, BLACK SALT

M+M SPRITZER
PEACH, GINGER, CITRUS, SPARKLING WINE

HOUSE COCKTAILS 12

WINTER IN OAXACA
DEL MAGUEY MEZCAL, AMCHO REYES VERDE, APEROL, GRAPEFRUIT, LIME, ROSEMARY HONEY,

SAGE ADVICE
TATTERSALL VODKA, CRANBERRY-SAGE SYRUP, ITALICUS, VERMOUTH

CHASING SUMMER
KETEL ONE GRAPEFRUIT, LYCHEE, COCONUT, LIME

FLANNEL SEASON
OLD FORESTER BOURBON, APPLE CIDER, AVERNA, LEMON, DEMERARA, APPLE BITTERS

FIG FASHIONED
FIG INFUSED OLD FORESTER BOURBON, WALNUT BITTERS, FIGS

FALLEN LEAVES
GRAN CENTENARIO, LIME, BARROWS GINGER, FRANGELICO, BANANA LIQUOR, NOCINO, NUTMEG

FALL SPICE COLADA
SPICED RUM, WHITE RUM. COCONUT WATER, VELVET FALERNUM, PINEAPPLE, LIME, MILK

EDGE OF DESIRE
CONNIPTION GIN, HIBISCUS-POMEGRANATE, LEMON, LAMBERTI PROSECCO

Buffet is dine-in only. To-go options not available.

@ianwinslade | @missionandmkt

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS | CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS