



# BRUNCH COCKTAILS

**Argentine Bloody Mary**  
Vodka, Tomato, Chimichurri, Merkén Spice 8

**Mimosa**  
Brut, Orange, Grand Marnier 9

**Pomelo**  
Brut, Grapefruit, St-Germain 9

**Cafferon**  
Dark Rum, Cold Brew Coffee,  
Vanilla Chile Sugar, Baileys Irish Cream 10

**Bottomless Bloody Marys or Mimosas**  
Unlimited for 2 Hours 20

## SPECIALTY COCKTAILS

FERNET CON COCA	Fernet Branca, Cherries, Vanilla	10
RURAL PISCO	Pisco, Lime, Egg Whites	12
CALIPSO	Rum, Luxardo, Raspberries	11
EL DIABLO	Tequila, Pineapple, Habanero	13

## BEBIDAS DE VINO

SANGRÍA BLANCA	Crisp White Wine, Apple, Pear	9
SANGRÍA ROJA	Spiced Red Wine, Apple, Pear, Cinnamon	10

18% gratuity will be added to parties of six or more  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness

## BRUNCH PRIX FIXE

**CHOICE OF FIRST COURSE \$25 CHOICE OF SECOND COURSE**  
INCLUDES COMPLIMENTARY BREAKFAST BREAD BASKET  
AND CHOICE OF OJ, TEA OR COFFEE

### FIRST COURSE

YOGURT & GRANOLA	Greek Yogurt, House Made Granola, Fresh Berries	8
PANQUEQUES	Crêpes, Blackberry Jam, Wood Roasted Pecans	10
ENSALADA MIXTA	Baby Mixed Greens, Cherries, Toasted Walnuts, Goat Cheese, Shallot-Oregano Vinaigrette	13
REMOLACHAS	Ember Roasted Beets, Orange Coriander Vinaigrette	10
SALMÓN AHUMADO	Smoked Salmon, Whitefish Salad, Mustard Crème Fraîche	10
MORRONES	Roasted Red Peppers, Whipped Eggplant, Anchovies	9
FACTURAS	Argentine Breakfast Pastries, Dulce de Leche, Seasonal Jam	8
PROVOLETA	Grilled Aged Provolone, Arugula, Oregano, Aji Picante	13

### SECOND COURSE

TRADICIONAL	Two Eggs Any Style, Merkén Spiced Potatoes, Choice of Bacon or Sausage, Toast	13
MEDIALUNA	Smoked Ham, Fontina Cheese, Sweet Croissant, Arugula, Fried Egg	15
GRAMAJO	Argentine Omelet, Serrano Ham, Crispy Potatoes	14
DULCE DE LECHE WAFFLES	Caramelized Sweet Cream, Fresh Strawberries, Maple Syrup	13
PAN FRANCAIS	Challah French Toast, Grilled Oranges, Canela Whipped Cream, Maple Syrup	15
BISTEC Y HUEVOS	Two Eggs Any Style, Grilled Flat Iron Steak, Chimichurri, Merkén Spiced Potatoes	20
FUGAZZA SALCHICHA	Eggs, Sausage, Shishito Pepper Crema, Mozzarella	14

## SANDWICHES

SERVED WITH HOUSE MADE CHIPS

POLLO ASADO	Wood Grilled Chicken, Merkén Aioli, Lettuce, Tomato, Pecorino	15
RURAL SOCIETY BURGER	House Ground Dry Aged Burger, Malbec Onions, Salsa Golf	17
CHORIPAN	House Made Chorizo Criollo Con Queso, Smoked Tomato, Chimichurri	14

## FUGAZZA

ARGENTINE PIZZA

TRADICIONAL	Melted Onions, Mozzarella, Oregano	11
MARGERITA	Tomato Sauce, Fior Di Latte Cheese, Basil	12
ALCACHOFAS	Grilled Artichokes, Fontina, Black Olives	14

## ASADO

HOUSE MADE SAUSAGES

CHORIZO GAUCHO	Beef & Pork Sausage	8
CHORIZO CON QUESO	Provoleta Stuffed Pork Sausage	8
MORCILLA	Blood Sausage, Pine Nuts, Raisins	7
ASADO MIXTO	A Selection of Grilled Asados with Charred Scallions	20

## POSTRES

DESSERTS

FLAN DE DULCE DE LECHE	Mango Sorbet, Shaved Chocolate	9
POSTRE CHAJA	Vanilla Ice Cream, White Peach Sorbet, Dulce de Leche, Sponge Cake	10
DULCA DE BATATA	Dark Chocolate Crèmeux, Poached Dates, Sweet Potato Sorbet	12