

BRUNCH MENU

Saturday and Sunday 11am-4pm

ORANGE SORBET COCKTAIL 9

Housemade Orange Grand Marnier Sorbet with Prosecco

AHHH, VENICE 12

Our take on a Sgroppino made with Housemade Limoncello, Housemade Spiked Lemon Sorbet, Prosecco

DIRTY BLOODY MARY 8

Our Spicy Bloody Mary with a Tajin Rim

MIMOSA 8

BRUSCHETTA

One for \$6 or choose 3 for \$15

MARGHERITA

Housemade Marinara, Roasted Tomatoes, Mozzarella, Pesto, Fresh Basil, Balsamic Reduction

PROSCIUTTO

Brie, Prosciutto, Figs, Olive Oil

MEDITERRANEAN

Tapenade, Smoked Salmon, Shaved Jalapenos, Chives

BERRY

Goat Cheese, Berries, Arugula, Olive Oil, Fresh Basil

GARDEN

Butternut Squash Puree, Roasted Sweet Chilis, Onions and Tomatoes, Fresh Basil, Balsamic Reduction

CHEDDAR CHEESE OMELETTE 12

Served with Breakfast Potatoes and Toast. Add Tomato, Onion, Jalapenos, Spinach, or Mushrooms (\$1 each) Add Bacon or Sausage (\$2 each)

TRADITIONAL BENEDICT 13

English Muffin, Poached Eggs, Homemade Hollandaise, Bacon, Breakfast Potatoes*

CHICKEN & WAFFLES 16

Brined and Fried Chicken, Maple-Sriracha Sauce, Braised Greens, Housemade Waffles

STEAK & EGGS 26

10oz New York Strip, Fried Eggs, Breakfast Potatoes, Toast*

SMOKED SALMON BENEDICT 16

English Muffin, Poached Eggs, Homemade Hollandaise, Avocado, Dill, Capers, Breakfast Potatoes*

LOBSTER BENEDICT 19

English Muffin, Poached Eggs, Homemade Hollandaise, Avocado, Dill, Capers, Breakfast Potatoes*

BREAKFAST SANDWICH 13

Eggs, Bacon, Cheddar Cheese, Mixed Greens on Brioche, Breakfast Potatoes

SIDES

BACON or SAUSAGE 4

WAFFLE 6

TWO EGGS TO ORDER 6

BREAKFAST POTATOES 5

* This item may contain raw or undercooked food. Consuming raw or under-cooked food may increase your risk of food borne illness.

* 20% gratuity will be added to parties of 6 or more.