



BRUNCH MENU

ENTREES

Birria Chilaquiles 15

crispy tortilla, braised pork shoulder, ancho chili crema, fried egg, cotija cheese, onion, fresh cilantro

Bagels & Lox 16

everything bagel, basil pesto cream cheese, cold smoked salmon, crispy capers, pickled red onions, poached egg, micro herbs

Shrimp & Grits 18

stone ground gouda grits, jumbo shrimp, creole tomato gravy, crispy prosciutto

Chicken & Biscuit Flight 14

buffalo bleu cheese, cordon bleu, honey butter

Egg Benedict Classic 13

English muffin, honey ham, soft poached eggs, hollandaise

Eggs Benedict Mediterranean 13

English muffin, sauteed spinach, heirloom tomatoes, artichokes, parmesan cheese, soft poached eggs, hollandaise

Banana Split French Toast 12

brioche French toast whipped caramel, whipped buttercream, bananas, chocolate syrup, cherries

Classic Breakfast 12

two eggs your style, choice of bacon, sausage, or ham, served with fresh fruit or home fries, choice of English muffin, biscuit or toast

FRESH START

Crab Stack 18

lump crab, heirloom tomato, mixed greens, carrot & cucumber slaw, saffron siracha aioli, crispy onions, soy ginger dressing

Fresh Fruit Parfait 10

layered house-made granola, seasonal fruit, yogurt

Avocado Toast 14

brioche toast, avocado, heirloom tomato, arugula, red onion, chili lime crema, one egg your style

A LA CARTE

Bacon 5

Sausage 5

Ham 5

Two Eggs 4

Home Fries 4

Grits 3

Toast, Bagel, Biscuit or English Muffin 2

REFRESHMENTS

Mimosa 8

Bloody Mary 8

Carafe of Mimosa 25

pineapple, cranberry or orange

Coffee 3

Soft Drink 3

Juice 3

Milk 2