

### Brunch Featured Cocktails

**Bloody Mary ... 5 each**

Tito's Vodka, house Bloody Mary mix, pickled vegetable garnish

**Mimosa ... 4 each**

Veuve de Vernay champagne, fresh squeezed orange juice

### Starters

**Steak Bruschetta** grilled flat iron steak, black pepper feta, roasted red peppers, aged balsamic, cured lemon zest, toasted bâtard ... 12

**Shrimp Scampi** sautéed Royal Red shrimp, basil-garlic compound butter, white wine, lemon, parsley, toasted baguette ... 13

**Chicken Skewers** marinated & grilled chicken tenders, pickled red onion, grape tomato, avocado ranch dipping sauce ... 13

**Truffle Deviled Eggs** (4) with black truffle egg yolk mousse, tomato - mustard seed jam ... 9

**Cheese & Charcuterie** Le Cayrol Tomme (goat's milk), English Cheddar (cow's milk), Aged Manchego (sheep's milk) soppressata, Marcona almonds, Hoby's Jalapeno Chili jam, dried figs, crispy lavash ... 15

### Salads

**Watermelon & Feta** compressed watermelon, cucumber ribbons, toasted pine nuts, baby arugula, mango puree, white balsamic & basil vinaigrette ... 13

**Beet & Goat Cheese** red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vin ... 13

**Classic Wedge** grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing ... 12

**Caesar** grape tomato, herbed garlic loaf croutons, parmesan tuile, baby romaine, Caesar dressing ... 10

*Salad Additions:*

*Halibut ... 12\**

*Argentinian Red Shrimp ... 9*

*Grilled Flat Iron Steak ... 9*

*Faroe Island Salmon ... 9\**

*Grilled Chicken Breast ... 8*

### Soup

**Tomato Bisque** garnished with basil oil ... 7

### Sandwiches

*Sandwiches (except Grilled Cheese) include choice of side: Caesar Salad, Pommes Frites or Truffle Frites +\$1*

**California Brunch BLT** fried egg, fresh avocado, Nueske's bacon, artisan lettuce, roma tomato, warm croissant, Crystal Sauce aioli ... 15

**Grilled Cheese & Tomato Bisque** melted cheddar & gruyere cheeses, buttered Texas toast ... 14 add tomato ... 1, add bacon ... 2

**Steak Burger\*** 6oz, melted aged cheddar, caramelized onion, crimini mushroom, black garlic aioli, brioche bun ... 15

**East Coast Halibut** lightly blackened, melted cheddar, lemon caper aioli, lettuce, tomato, butter toasted brioche bun ... 16

### Main Plates

**Crab Benedict** 2 poached eggs, citrus butter poached lump crab, Nueske's bacon, asparagus, English muffin, hollandaise ... 17

**Southwest Skillet** 2 sunny side up eggs, sautéed chorizo, potatoes, onion, & poblano, ranchero sauce, flour tortillas ... 16

**Steak & Eggs\*** grilled 8oz flat iron steak, parsley butter, 2 fried eggs, crispy red bliss potatoes, datil pepper ketchup ... 24

**Lamb Lollipops\*** (4) grilled New Zealand lamb rack lollipops, mini salad of arugula, tomatoes, artichokes & white balsamic vinaigrette, finished with aged balsamic drizzle and cured lemon zest ... 19

**Chicken & Waffles** buttermilk marinated & fried chicken tenders, maple pecan butter, Mike's spicy honey ... 16

### Desserts

**Chocolate Ganache Mousse Cake** with blackberries, chocolate syrup ... 8

**Vanilla Ice Cream ... 5**

**Limoncello Cheesecake** with vanilla blueberry compote ... 8

**Chocolate Ice Cream ... 5**

**Vanilla Crème Brulee** with fresh berries ... 8

**Raspberry Sorbet ... 5**

**"Cinnamon Roll" Bread Pudding** whole croissant with cinnamon - vanilla custard, streusel topping, Marcona anglaise, vanilla ice cream ... 8

**A 20% gratuity is recommended on parties of 10 or more. A \$5 split plate charge applies on all Salads, Sandwiches and Main Plates.**

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

\* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.

**Curbside Takeout For Our Complete Brunch Menu is Available, call 904 - 686 - 2128**