

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

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

Avocado Cheese Toast avocado-cilantro lime spread, burrata-ricotta cheese, heirloom tomatoes, pickled red onions, lemon zest, grilled bâtard ... 12

Peruvian Ceviche Royal Red shrimp, lime juice, olive oil, diced peppers and onion, crispy wonton ... 13

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

Cheese & Charcuterie Goat Cheese Boursin (goat's milk), English Cheddar (cows's milk), aged Manchego (sheep's milk), prosciutto, Marcona almonds, Hoby's Jalapeno Chili jam, dried figs, crispy lavash ... 19

Salads

Peaches & Cream grilled peaches, fresh burrata, crispy soppressata, local honey, cashews, mixed baby lettuces, citrus poppy vinaigrette ... 13

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

Salad Additions:

*Fresh Catch... 12**

Argentinian Red Shrimp ... 9

Grilled Flat Iron Steak ... 9

*Faroe Island Salmon ... 9**

Grilled Chicken Breast ... 8

Soup

Minorcan Seafood Chowder garnished with basil oil ... 7

Brunch Plates

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

Salmon Benedict 2 poached eggs, seared Faroe Island salmon, pickled red onion, sliced roma tomato, dill - shallot, avocado, English muffin, hollandaise ... 18

Eggs Sardou 2 poached eggs, lightly creamed marinated artichokes, spinach & Pernod, English muffin, hollandaise ... 16

Huevos Rancheros 2 fried eggs, braised black beans, guacamole, ranchero sauce, cilantro-tomatoes, cotija cheese, corn tortillas ... 14

Steak & Eggs* grilled flat iron steak, 2 fried eggs, datil pepper ketchup, papas bravas potatoes ... 21

French Toast griddled vanilla - egg battered texas toast bread, fresh blueberries, Nueske's bacon, pecan syrup ... 16

Sandwiches

choice of side: Caesar Salad, Pommes Frites or Truffle Frites +\$1

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

Local Fresh Catch lightly blackened, melted cheddar, lemon caper aioli, lettuce, tomato, butter toasted brioche bun ... 16

Steak Sliders* ground steak burger, melted aged cheddar, caramelized onion, black garlic aioli, toasted potato rolls ... 13

Desserts

Key Lime Pie graham cracker crust, strawberry gelee, fresh berries... 8

Vanilla Crème Brulee with fresh berries ... 8

Cookies & Cream flourless chocolate & hazelnut cookie, chocolate mousse, cream cheese icing, vanilla ice cream ... 8

Vanilla Ice Cream ... 5

Chocolate Ice Cream ... 5

Raspberry Sorbet ... 5

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