

Brunch Featured Cocktails

Bloody Mary ... 8 each

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

Mimosa ... 6 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

Salmon Tartare Faroe Island salmon with lemon oil, shallot and capers, butter toasted rye croutons, lemon dill aioli, lavash ... 15

Royal Red Shrimp sautéed in butter, garlic, shallot & red chili flake, lemon and scallion finish, warm artisan bread ... 14

Steamed Edamame steamed fresh edamame in shell, sea salt, soy caramel drizzle, toasted sesame seeds ... 9

Steak Bruschetta flat iron steak, black pepper feta, roasted red peppers, castelvetrano olives, aged balsamic, cured lemon zest ... 12

Cheese & Charcuterie Purple Haze (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

Shrimp Salad on Salad citrus poached wild Gulf shrimp with celery, dill & lemon aioli, served on mixed baby lettuces with grape tomatoes, shredded carrot, aged balsamic vinaigrette ... 16

Poached Pear Anjou pear, crumbled Purple Haze cheese, dried blueberries, toasted cashews, sliced radish, mixed baby lettuces, champagne vinaigrette ... 13

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

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

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

Soup du Jour ... market price

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, 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 Burger* house ground steak burger, melted aged cheddar, lettuce & tomato, dill pickle, toasted brioche bun ... 15

Pulled Pork slow smoked & pulled pork shoulder, Sweet Baby Rays BBQ sauce, coleslaw, dill pickle, toasted brioche bun ... 15

Desserts

Seasonal Bread Pudding vanilla ice cream...8

Vanilla Crème Brulee with fresh berries ... 8

Old Fashioned Carrot Cake with vanilla caramel drizzle ... 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.