

**Brunch Featured Cocktails**

**Bloody Mary ... 10 each**

**Mimosa ... 7 each**

Tito's Vodka, house made Bloody Mary mix, pickled vegetable, celery, bacon

Veuve de Vernay champagne, fresh orange juice

**Starters**

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

**Crispy Cauliflower** non-breaded, rice wine pickled & fried florets, sundried tomato aioli, celery petals, datil pepper emulsion ... 14

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

**Spanish Octopus** grilled octopus, fingerling potato, chorizo, piquillo peppers, grape tomato, arugula, citrus-saffron aioli, lime oil ... 15

**Tuna Tataki\*** togarashi dusted, seared & sliced Ahi Tuna, Asian slaw with Thai chili sauce mayo, soy caramel, sesame seeds ... 15

**Short Rib Spring Roll** braised & pulled beef short rib, Asian vegetables, wakame salad, ginger aioli, citrus ponzu, sriracha ... 13

**Cheese Burger Arancini** cheddar & house ground beef filled risotto balls, fancy sauce, house made pickles, arugula, tomato ... 14

**Cheese & Charcuterie** Manchego (sheep's milk), Midnight Moon (goat's milk) and Double Crème Brie (cow's milk), seasonal salami, candied cashews, house made fig & datil pepper jam, grapes, crostini ... 19

**Salads**

**Watermelon & Feta** compressed watermelon, feta, tomato, cucumber, arugula, toasted pepitas, vanilla basil vin, aged balsamic ... 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 & crumbles, iceberg lettuce ... 12

**Caesar** grape tomato, herbed garlic loaf croutons, baby romaine, Caesar dressing ... 11

*Salad Adds: Fresh Catch ... 12\*    Argentinian Red Shrimp ... 9    Faroe Island Salmon ... 10\*    Grilled Chicken ... 8*

**Soups**

**Garden Vegetable Tomato Soup** basil oil garnish ... 7

**Soup du Jour** ... market price

**Brunch Plates**

**Salmon Benedict** 2 poached eggs, house smoked & sliced Faroe Island salmon, wilted arugula, English muffin, hollandaise..... 17

**Traditional Benedict** 2 poached eggs, sauteed spinach, roma tomato, Canadian bacon, English muffin, hollandaise, asparagus, ... 17

**Shrimp & Andouille Hash** 2 poached eggs, royal red shrimp, grilled andouille, roasted fingerling potatoes with sauteed peppers & onions, spicy hollandaise, etouffee sauce ... 19

**Steak & Eggs\*** grilled 8oz. Flat iron steak, 2 fried eggs, chimichurri sauce, breakfast potatoes with peppers & onions ... 23

**Chicken and Waffle** crispy chicken tenders, Belgian waffle, Hot Honey® drizzle, Nueske's bacon, maple syrup, cinnamon - brown sugar whipped butter ... 19

**Sandwiches**

*choice of side: Caesar Salad, House Made Ranch Potato Chips, Pommes Frites or Truffle Frites +\$1*

**Grouper Sandwich** lightly blackened, melted cheddar, lemon caper aioli, lettuce, tomato, butter toasted brioche bun ... 16

**Shrimp Tacos** lightly blackened red shrimp, street corn salsa, cotija cheese, cabbage-bell pepper slaw, cilantro, flour tortillas ... 15

**Classic Pastrami** warm pastrami, melted swiss, sauerkraut, house made deli mustard, dill pickle spear, toasted marble rye ... 16

**Greek Chicken Wrap** tomato, cucumber, feta, roasted pepper, mild banana pepper, oregano vin, romaine, spinach tortilla ... 14

**Tuscan Grilled Vegetable** grilled portobello, red onion & provolone, spinach, basil pesto, sun dried tomato aioli, ciabatta bun ... 15

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

**Desserts**

**Layered Chocolate Cake** with Swiss chocolate meringue buttercream, ganache, sea salt caramel sauce, vanilla anglaise... 8

**Key Lime Tart** key lime custard, bruleed meringue, graham cracker crust, guava puree, sliced mango, fresh berries ... 8

**Limoncello Mousse Cake** lemon infused mascarpone mousse, limoncello pound cake, lemon curd topping, macerated berries ... 8

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

**Chocolate Ice Cream** ... 5

**Vanilla 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.