

Brunch Specials

PROSCIUTTO BRUSCHETTA

Toasted artisan baguette, whipped honey ricotta, prosciutto, micro arugula, red pepper jelly, fresh thyme. \$10.9

BISCUITS + GRAVY

Classic, house-made sausage gravy over fresh-baked buttermilk biscuits. Two eggs* prepared to order. \$12.9

ESPRESSO MARTINI

Blue Rook Vodka, cold brew double espresso, Kahlúa. \$10

CLASSIC MIMOSA

Prosecco + orange juice. \$6

MIMOSA FLIGHT

Choose four flavors to enjoy -- pineapple, grapefruit, classic orange, blood orange, pomegranate, tangerine. \$14

BLOODY MARY

Pearl vodka, Zing Zang, celery, lime. \$8

BLOODY MARY BAR

Enjoy a handcrafted **Bloody Mary** with your choice of topping — peppered bacon, gorgonzola stuffed olives, shrimp, and MORE! \$9

Spirit

• Pearl | Pearl Cucumber | Stoli | Absolut | Tito's Handmade | Wheatley | Ketel One | Exotico Reposado •

Base

• Zing Zang | Tomato juice (GFO) •

Spices

• Horseradish | Tabasco | Sedona Spices •

Spice Level

• Mild | Medium | Hot | Burn Your Tongue •

Garnishes

• Maple Cayenne Bacon OR Steamed Shrimp | Gorgonzola Stuffed Olives | Olives | Lime Wheel | Lemon Wheel | Celery •

Rim

• Old Bay | Salt •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies. **All fried items assume cross-contamination with some or all of the following: shellfish, poultry, fish, dairy, and sesame.