

BRUNCH

CLASSIC BRUNCH

Nutella French Toast 11.9

Topped with fresh strawberries, bananas, whipped cream. V

Avocado Toast 11.9

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V

Add bacon + an over easy egg* +7

Margherita Omelette 10.9

Tomato, spinach, mozzarella, tomato hollandaise. Breakfast potatoes. GF V

Southwest Steak Omelette 13.9

Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle lime sauce. Breakfast potatoes. GF

Huevos Rancheros 11.9

Corn tortilla, black bean puree, chorizo, guacamole, tomato, ranchero sauce, feta, two eggs* over easy. GF

Hangover Burger 16.9

7 oz Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. Choice of side. GFO

Gluten Free Bun +1

Steak + Egg Hash 21.9

8 oz. USDA Choice flat iron*, sliced over breakfast potatoes, two eggs* over easy. Grilled English muffin. GFO

Classic Egg Benedict 10.9

Organic poached eggs*, Canadian bacon, fresh hollandaise, grilled English muffin. Breakfast potatoes and grilled asparagus.

Florentine Benedict 9.9

Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, grilled English muffin. Breakfast potatoes and grilled asparagus. V

Chesapeake Crab Benedict 15.9

Organic poached eggs*, crab meat, fresh hollandaise, grilled English muffin. Breakfast potatoes and grilled asparagus.

Bacon Eggs Benedict 12.9

Organic poached eggs*, cherry-wood smoked bacon, fresh hollandaise, grilled English muffin. Breakfast potatoes and grilled asparagus.

BRUNCH HOURS - SUNDAY

OPEN - 2:30PM

Full dinner menu also available during brunch.

GF=Gluten Free GFO=Gluten Free Option HH=Heart Healthier V=Vegetarian V+ = Vegan VO+ = Vegan Option

*Consumer Advisory: Eating raw or undercooked foods may be hazardous. Do so at your own risk. If you have a food allergy, please speak to the owner, manager, chef or your server.