

# 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 12.9

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 Eggs Benedict 11.9

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.

### Bloody Mary 8

### Bottomless Mimosas 15

BRUNCH HOURS - SUNDAY  
OPEN - 2:30PM

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.