

Brunch Specials

CREME BRÛLÉE FRENCH TOAST

Stuffed with custard + topped with raspberries, whipped cream, mint. Chocolate covered strawberry. \$13.9

BISCUITS & GRAVY

Classic, house made sausage gravy over freshly baked buttermilk biscuits. Two eggs* prepared to order. \$13.9

HOT HONEY CHICKEN BISCUIT

Crispy chicken breast coated in a hot honey glaze, maple syrup, fresh baked buttermilk biscuits. Choice of side. \$15.9

BRUNCH STACK SANDWICH

Grilled jalapeño cornbread, cherrywood smoked bacon, over easy eggs*, crispy hash brown**, house made roasted garlic cream cheese. With greens. VO \$18.9

DESERT FIRE OMELETTE

House made bacon wrapped jalapeños stuffed with four different cheeses, chilled lime cilantro sauce, fresh pico, avocado. Breakfast potatoes. GF \$15.9

*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 allergens: sesame, poultry, dairy, fish, and shellfish.