

Specials

SAUSAGE + PRETZEL PLATTER

Soft-baked German pretzel, cheddar-jalapeno sausage, house-made beer cheese, mustard. \$17.9

POWER SALAD WITH LOBSTER

Superfood salad medley, leafy greens, carrots, cranberries, roasted sunflowers kernels, avocado, feta, Poppyseed dressing. Topped with cold claw + knuckle meat. GF \$25.9

BLACKENED BACON-JALAPENO CHICKEN

Pan-seared, mild bacon-jalapeño relish. Spanish rice and southwest corn. GF \$26.9

SAUSAGE BENEDICT

Organic poached eggs**, sage sausage patties, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus. \$16.9

• available exclusively during Saturday + Sunday brunch •

KAHLÚA HAZELNUT CRÈME BRÛLÉE

House-made with caramelized raw sugar crust. GF V \$9.9

BOURBON, BASIL + BLOOD ORANGE BASH

Bulleit Bourbon, basil, blood orange, bitters. \$16

• smooth + sweet •

*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.