



BRUNCH

Three Courses \$40

MIMOSA FLIGHT

\$30

Strawberry Lemonade Spritz

Strawberry Liqueur, Citroen Ketel One Vodka,
Lemonade, Prosecco

Breakfast at Tiffany's

Lemonade, Citroen Ketel One Vodka,
Blue Curacao, Prosecco

Pineapple Colada Spritz

Pineapple Juice, Malibu Coconut Rum, Grenadine, Prosecco

Prickly Pear Mimosa

Prickly Pear Syrup, Orange Juice, Sparkling Rosé

SMALL PLATES

Brown Butter Corn Bread^(VG) 14

Buttermilk Cornbread, Whipped Harissa Maple Butter,
Celtic Sea Salt

Seasonal Fruit Salad^(GF/V) 18

Seasonal Fruit, Agave, Vanilla Greek Yogurt, Cinnamon

Crab Cake 28

Avocado Mousseline, Spicy Street Corn Relish

Baked Brie^(VG) 16

Garlic Confit, Fig Jam, Roasted Walnut, Crostini

Roasted Asparagus Salad^(GF/V) 17

Arugula, Spinach, Watercress and Kale, Vegan Ricotta Salad,
Toasted Sunflower Seeds, Red Wine Vinaigrette

ADD CHICKEN +10 | SHRIMP +15 | SALMON +20

Cheese & Charcuterie 28

Chef's seasonal selection of meats, cheeses, and accompaniments.
See server for details.

ENTRÉES

Bacon, Egg, and Cheese 24

Scrambled Eggs, Crispy Bacon, Aged Cheddar Cheese, Brioche

SERVED WITH CHOICE OF HOME FRIES OR MIXED GREEN SALAD

Stuffed French Toast^(VG) 25

Blackberry Cheesecake Stuffing, Maple Blackberry Compote, Brown Sugar Crumb, Whipped Cream

Avocado Toast^(VG) 24

Tomato Confit, Breakfast Radish, Lemon Olive Oil, Sea Salt, Gluten-Free Multi-Grain Toast, Poached Egg

SERVED WITH CHOICE OF HOME FRIES OR MIXED GREEN SALAD

Shrimp & Grits 28

Stone-Ground White Corn Grits, Aged Cheddar, Andouille Sausage, Scallion

Chicken & Waffles 28

Crispy Fried Boneless Chicken Thigh, Whipped Cholula-Honey Butter, Maple Syrup

Chai Spiced Oatmeal^(GF/V) 18

Steel Cut Oats, Masala Chai Spice, Brown Sugar, Seasonal Fruit

DESSERTS

Mocha Brownie 15

Chocolate Sauce, Toasted Pecan, Vanilla Gelato

Cinnamon Rolls 15

Warm and Fluffy Brown Sugar Cinnamon Rolls

Banana Bread 15

Crepe Anglaise, Whipped Cream Cheese, Brulee Banana

Gelato/Sorbet 12

Berry Bowl 14

Whipped Cream

James Klapak EXECUTIVE CHEF

Antonio Martinez SOUS CHEF

Sri Elleston PASTRY CHEF

A 4% discount will be applied to cash purchases.

Please note that a \$3 surcharge will be applied to all menu substitutions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(GF) Gluten Free (VG) Vegetarian (V) Vegan