



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 Curaçao, 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) Buttermilk Cornbread, Whipped Harissa Maple Butter, Celtic Sea Salt 14
Seasonal Fruit Salad ^(GF, V) Seasonal Fruit, Agave, Vanilla Greek Yogurt, Cinnamon 18
Crab Cake Avocado Mousseline, Spicy Street Corn Relish 28
Baked Brie ^(VG) Blackberry Jam, Roasted Walnuts, Crostini 18
Roasted Asparagus Salad ^(GF, V) Arugula, Spinach, Watercress and Kale, Vegan Ricotta Salad,
Toasted Sunflower Seeds, Red Wine Vinaigrette 17
ADD CHICKEN +10 | SHRIMP +15 | SALMON +20
Cheese & Charcuterie Chef's Seasonal Selection of Meats, Cheeses, and Accompaniments 28
SEE SERVER FOR DETAILS

ENTRÉES

Bacon, Egg, and Cheese Scrambled Eggs, Crispy Bacon, Aged Cheddar Cheese, Brioche 24
SERVED WITH CHOICE OF HOME FRIES OR MIXED GREEN SALAD
Stuffed French Toast ^(VG) Blackberry Cheesecake Stuffing, Maple Blackberry Compote,
Brown Sugar Crumb, Whipped Cream 25
Avocado Toast ^(VG) Tomato Confit, Breakfast Radish, Lemon Olive Oil, Sea Salt,
Gluten-Free Multi-Grain Toast, Poached Egg 24
SERVED WITH CHOICE OF HOME FRIES OR MIXED GREEN SALAD
Shrimp & Grits Stone-Ground White Corn Grits, Aged Cheddar, Andouille Sausage, Scallion 28
Chicken & Waffles Crispy Fried Boneless Chicken Thigh, Whipped Cholula-Honey Butter, Maple Syrup 28
Chai Spiced Oatmeal ^(GF, V) Steel Cut Oats, Masala Chai Spice, Brown Sugar, Seasonal Fruit 18

DESSERTS

Mocha Brownie Chocolate Sauce, Toasted Pecan, Vanilla Gelato 15
Cinnamon Rolls Warm and Fluffy Brown Sugar Cinnamon Rolls 15
Banana Bread Creme Anglaise, Whipped Cream Cheese, Brulee Banana 15
Berry Bowl Whipped Cream 14
Gelato/Sorbet 12

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