54 BELOW

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 Spicy Smoked Tomato Relish, Baby Watercress, Meyer Lemon *28*

Baked Brie *(VG)* Whipped Brie Cheese, Roasted Garlic, Spiced Cranberry Jam, Roasted Walnut *18*

Classic Caesar Little Gem Baby Romaine, House-Made Caesar Dressing, Pecorino Romano, Crosti *18*

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