



BRUNCH MENU



QUICHE DU JOUR

EGG CUSTARD | FLAKEY CRUST |
SEASONAL INGREDIENTS | 15

SKILLET DU JOUR

EGGS YOUR WAY | CHEF'S SEASONAL
INGREDIENTS | 16

NONNY BRUNCH FEAST

EGGS YOUR WAY | BACON | SHORT
STACK | HOME FRIES | TOAST | 16

CHICKEN AND WAFFLES

FRIED CHICKEN & WAFFLE | ANCHO
SYRUP | HONEY WHIPPED BUTTER | 16

BRUNCH BURGER

SMOKED GOUDA | BACON JAM |
TRUFFLE AIOLI | FRIED EGG | LETTUCE |
TOMATO | CRISPY ONION | 16
(VEGGIE BURGER OPTION AVAILABLE)

TRES LECHES FRENCH TOAST

CARAMEL TEQUILA SAUCE |
BANANA DUST | WHIPPED CREAM | 16

NAMASTE FRITTATA

EGG WHITES | ROASTED VEGGIES |
AVOCADO | SOUR CREAM | PICO DE
GALLO | SERVED WITH FRESH FRUIT | 17

BEST CHICKEN SANDWICH

GRILLED CHICKEN BREAST | AVOCADO
| LETTUCE | TOMATO | BACON | FRIES |
BRIOCHE BUN | 16

SHRIMP & GRITS

STONE GROUND SMOKED CHEDDAR
GRITS | CAJUN SHRIMP GRAVY |
SCALLIONS | 18

BEET SALAD

FARMERS MARKET BEETS | ROASTED
HAZELNUTS | APPLES | BABY ARUGULA
| MINT | GOLDEN RAISINS | DRESSING:
GORGONZOLA AIOLI | SIDE SALAD: 8 |
REGULAR SIZE: 15 | ADD CHICKEN: +6 |
ADD SHRIMP: +8 |