

START YOUR DAY WITH A :
COFFEE AMARO OLD FASHIONED

\$15



MAKE BRUNCH FUN!
MIMOSAS & BLOODY MARYS
GLASS | \$12 - BOTTOMLESS | \$21



* Menu updated as of Feb 21st, 2023

*Please let your server know at the BEGINNING of service if you want to do bottomless. We will charge per mimosas/bloody marys unless specified that you want bottomless.

**Bottomless only permitted with purchase of entree

BRUNCH MENU



EGGS BENEDICT

SMOKED SALMON | POACHED EGG | HOLLANDAISE | BREAKFAST POTATOES | \$22

BAGEL BOARD

PLAIN OR EVERYTHING BAGEL | SMOKED SALMON | SLICED HARD BOILED EGG | CREAM CHEESE | CUCUMBER | RED ONION | SLICED AVOCADO | RADISHES | CAPERS | \$19

A.M. SCRAMBLER

NUESKE'S BACON | SPINACH | POBLANO PEPPERS | TOMATOES | AVOCADO | SHREDDED CHEESE | BREAKFAST POTATOES | \$17 (GF)(VG AVAIL.)

CHALLAH FRENCH TOAST SANDWICH

VANILLA | CINNAMON | NUTELLA | BRÛLÉE BANANAS | \$16 (VG)

CROQUE MONSIEUR

BRIOCHE | GRUYÈRE CHEESE | JAMON DE PARIS | BÉCHAMEL SAUCE | EGGS YOUR WAY | \$17

CHORIZO HASH

SUNNY SIDE UP EGG | AVOCADO SPREAD | GUAJILLO KETCHUP POTATOES HASH | \$15

NONNY FEAST

EGGS YOUR WAY | CHOICE OF BACON OR CHICKEN SAUSAGE | BREAKFAST POTATOES | SOURDOUGH TOAST | \$17

SHRIMP GRITS

BACON | SCALLIONS | CAJUN BUTTER | \$18 (GF)

BEET SALAD

RED & GOLDEN BEETS | WHIPPED HUMBOLDT FOG GOAT CHEESE | PISTACHIOS | 20 YEAR OLD SHERRY | \$12 (VG/GF)

SOUP OF THE DAY

CHEFS CHOICE

SIDES

BREAKFAST POTATOES | \$3
SOURDOUGH BREAD | \$2
BACON | \$4
SEASONAL FRUIT CUP | \$5
CHICKEN SAUSAGE | \$4



Sunday Brunch Sponsored by:



* Menu prices and menu items are subject to change without prior notice

* Please inform your server of any allergies you may have.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

(GF) = GLUTEN FREE | (DF) = DAIRY FREE | (VG) = VEGETARIAN | (V) = VEGAN