

START YOUR DAY WITH A :
GARDEN MARGARITA

\$15



MAKE BRUNCH FUN!
MIMOSAS & BLOODY MARYS
GLASS | \$13 - BOTTOMLESS | \$25



* Menu updated as of May 16th, 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

FRITTATA DE JOUR

CHEF'S CHOICE | PETITE SALAD | FRESH FRUIT | \$20

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 | SOURDOUGH TOAST | \$17 (GF)(VG AVAIL.)

BRIOCHE BRICK THICK FRENCH TOAST

MIXED BERRY COMPOTE | \$16 (VG)

BLT PLUS

BRIOCHE | BASIL AIOLI | JAMON DE PARIS | BACON | TOMATO | LETTUCE | EGGS YOUR WAY | BREAKFAST POTATOES | \$22

CHORIZO HASH

SUNNY SIDE UP EGG | AVOCADO SPREAD | GUAJILLO KETCHUP | POTATO 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)

SPINACH SALAD

PINK LADY APPLE | MARCONA ALMONDS | MAYTAG BLUE CHEESE | STRAWBERRY CHAMPAGNE VINAIGRETTE | \$16 (VG/GF)(DF AVAIL.)

SOUP OF THE DAY

CHEFS CHOICE

CUP \$7 | BOWL \$10 (GF AVAIL.)

SIDES

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



Sunday Brunch Sponsored by:



Executive Chef
Mauricio "Noe" Sanchez-Tapia

* 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



WINE



WHITE



MOSCATO D'ASTI , ICOLLIROSSI ITALY peach, apricot, white flower	12 40
RIESLING , DR. THANISCH GERMANY apple, pear, citrus	13 42
PINOT GRIGIO , CASA SMITH WASHINGTON pear, citrus, honey	10 32
PINOT GRIGIO , ALOIS LAGEDER ITALY floral, flint, light smokiness	12 36
SAUVIGNON BLANC , FOUCHER LEBRUN PETIT LE MONT FRANCE grapefruit, green apple, strawberry	12 38
SAUVIGNON BLANC , WILDSONG NEW ZELAND passion fruit, tropical fruit, lime	12 38
SAUVIGNON BLANC , DUCKHORN CALIFORNIA citrus, pear, apple	60
CHARDONNAY , DOMAINE MONTROSE UNOAKED FRANCE green apple, peach, tropical fruit	11 36
CHARDONNAY , FERRARI-CARANO CALIFORNIA fiji apple, cinnamon, meyer lemon, creamy	12 42
CHARDONNAY , THE CUTRER RUSSIAN RIVER, CALIFORNIA oak, peach, lemon	75

SPARKLING & ROSÉ



PROSECCO BRUT , ADRIANO ADAMI GARBEL ITALY crisp, complex fruits, full flavored	11 35
BRUT CAVA , CAVES NAVERAN SPAIN crisp, honey citrus, tangerine	13 46
ROSÉ , FIGUIERE MEDITERRANEE FRANCE bright acidity, peach, white flowers	11 36
SPARKLING ROSÉ , VARICHON ET CLERC FRANCE strawberry, raspberry, bright	12 36
BRUT GRAND CORDON , GH MUMM FRANCE intense complex flavors of fresh fruit and caramel	85

“I only drink Champagne on two occasions, when I am in love and when I am not”
– *Coco Chanel*





WINE



RED



PINOT NOIR , LE CHARMEL FRANCE black berries, floral, vanilla	11 33
PINOT NOIR , JUGGERNAUT RUSSIAN RIVER, CALIFORNIA strawberry, ripe raspberry, velvety tannins	13 44
PINOT NOIR , SOLENA WILLAMETTE VALLEY, OREGON plum, blackberry compote, leather	62
CABERNET SAUVIGNON , TREANA PASO ROBLES, CALIFORNIA blackberry, vanilla, toasted oak	15 52
CABERNET SAUVIGNON , BLACK'S STATION CALIFORNIA leather, black currant, chocolate	11 33
CAB SAUV CAB FRANC BLEND , SANSONINA EVALUNA ITALY feminine, lightly peppered, vanilla smoked	13 40
MERLOT , DELOACH CALIFORNIA blackberry, black cherry, chocolate	12 36
TEMPRANILLO , VIÑA BUJANDA SPAIN red berry, blue fruit, spice	11 35
MALBEC , ZORZAL TERROIR ARGENTINA black cherry, chocolate, spice	12 35
ZINFANDEL , FOUR VINES "THE BIKER" CALIFORNIA toasted oak, black pepper, ripe plum	12 36
MERITAGE , "THE PRISONER" NAPA VALLEY, CALIFORNIA ripe raspberry, boysenberry, pomegranate, vanilla	80

PORT

TAWNY , NOVAL 10YR PORTUGAL green fig, hazelnut, dried cherry	8
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"Wine is sunlight, held together by water." —Galileo





BEER

DRAFT BEER

NEW BELGIUM FAT TIRE, GOLDEN ALE COLORADO ABV 5.2%	6
HALF ACRE PONY, PILSNER CHICAGO ABV 5.5%	6
STELLA ARTOIS BELGIUM ABV 5%	7
SOLEMN OATH SNAGGLETOOTH BANDANA, IPA NAPERVILLE ABV 6.5%	6
LAGUNITAS LIL SUMPIN SUMPIN, PALE WHEAT ALE CALIFORNIA ABV 7.5%	7
GREAT LAKES EDMUND FITZGERALD, PORTER OHIO ABV 5.8%	7

BOTTLE & CAN

LAGUNITAS DAYTIME, IPA CHICAGO ABV 4%	6
HIGH NOON SELTZER - PINEAPPLE OR WATERMELON (GF) CALIFORNIA ABV 4.5%	6
RIGHT BEE DRY, CIDER (GF) CHICAGO ABV 6%	6
MILLER LITE, LAGER WISCONSIN ABV 4.2%	4
HEINEKEN, PALE LAGER NETHERLANDS ABV 5%	5
PABST BLUE RIBBON WISCONSIN ABV 4.8%	4
MODELO MEXICO ABV 4.4%	6
TWO BROTHERS PRAIRIE PATH ILLINOIS (GF) ABV 5.1%	6
REVOLUTION ANTI-HERO, IPA ILLINOIS ABV 6.7%	6
HALF ACRE DAISYCUTTER, PALE ALE ILLINOIS ABV 5.2%	8
CIDER BOYS FIRST PRESS, CIDER WISCONSIN ABV 5%	6
THREE FLOYDS GUMBALLHEAD INDIANA ABV 5.6%	7
ALLAGASH, WHITE BELGIAN WITBIER MAINE ABV 5.2%	6
HACKER - PSCHORR, WEISSE GERMANY ABV 5.5%	8
GUINNESS DRAUGHT, STOUT IRELAND ABV 4.2%	8
LAGUNITAS HAZY WONDER, HAZY IPA CHICAGO ABV 6%	7
NEW HOLLAND THE POET, OATMEAL STOUT MICHIGAN ABV 5.8%	8
WHITE CLAW - BLACK CHERRY OR MANGO ABV 5%	6

NØN-ALCOHOLIC

LAGUNITAS IPNA CHICAGO	5
HEINEKEN 0.0 NETHERLANDS	5

“Everybody's got to believe in something. I believe I'll have another beer.”

— W.C. Fields

