

BRUNCH SPECIALITIES

FOR THE TABLE

Italian Hot Cross Buns

Freshly Baked Hot Cross Buns, Cinnamon, Raisins, Toasted Pistachios
Homemade Cannoli Cream, Powdered Sugar, Vanilla Orange Fondant
Frosting Garnish

13

Smoked Salmon Bagel Bites

Mini Everything Bagels, Whipped Chive Cream Cheese, Smoked
Salmon, Avocados, Tomatoes, Red Onions, Capers, Lemon, Arugula
Garnish

15

SALADS

Add Proteins - Grilled Chicken 5, Shrimp 8, Salmon 14, Petite Filet 18

Golden Beet & Pineapple

Roasted Golden Beets, Pineapples, Feta, Toasted Pistachios, Parsley
Vanilla Vinaigrette, Arugula Micro Salad, Preserved Local Lemon
Honey Drizzle

15

Steak & Gorgonzola

Chopped Romaine, Sliced Heirloom Tomatoes, Red Onions
Crumbled Gorgonzola, Pan Seared Montreal Beef Tips, Fire Roasted
Corn, Buttered Croutons, Pepperoncini Garnish

19

BREAKFAST

Served with a side of fruit

Chilaquiles de Birria

Smoked Brisket Braised in a Birria Stew, Salsa Roja, Tortilla Chips
Melted Oaxaca & Cojita, Two Sunny Side Eggs, Sliced Avocado
Cilantro, Chopped Onions, Jalapeños, Grilled Lime Garnish

19

Classic American Pancakes

Three Large Buttermilk Pancakes, Warm Maple Syrup, Whipped
Salted Butter, Powdered Sugar, Crispy Bacon Garnish

15

Conchas Tres Leches French Toast

Pan Seared French Toast Battered Conchas, Vanilla Condensed Milk
Cream, Mixed Berries, Homemade Whipped Cream, Powdered Sugar
Canelitas Cookie Crumble Garnish, Crispy Bacon Garnish

15

Green Eggs & Ham

Three Green Scrambled Eggs, Grilled Ham Steak, Scallion Hash-
brown Potatoes, Butter Toasted English Muffin, Chive Butter, Italian
Parsley Garnish

16

ENTREES

Add Proteins - Grilled Chicken 5, Shrimp 8, Salmon 14, Petite Filet 18

Southern Fried Fish Basket

Beer Battered Cod & Shrimp, Housemade Fries, Malt Vinegar Aioli
Tartar Sauce, American Coleslaw, Italian Parsley Garnish

23

Carbonara Americano

Homemade Penne, Garlic, Double Smoked Bacon, White Wine
Cream, Peas, Parmigiano Reggiano, Egg Yolk, Cracked Black Pepper
Italian Parsley Garnish

21

Gyro Lamb Burger

Toasted Ciabatta Bun, Pan Seared Lamb Burger, Heirloom Tomato
Grilled Red Onions, Arugula, Whipped Feta, Mint Tzatziki Crema
Crispy Greek Fries

21

Cranberry Balsamic Pork Tenderloin

Pan Seared Oven Roasted Pork Tenderloin, Crispy Smashed
Fingerling Potatoes, Tri Color Heirloom Carrots, Creamy Pecorino
Polenta, Cranberry Balsamic Gastrique, Thyme Garnish

24

Steak Frites

8oz Pan Seared Sliced Nolan Ryan Ribeye, Roasted Balsamic Cipollini
Onions, Parmigiano Truffle Fries, Shaved Parmigiano Micro Salad
Tarragon Bearnaise, Rosemary Garnish

29