

June 7th - 29th

BRUNCH SPECIALITIES

FOR THE TABLE

New York Breakfast Sliders

Three Mini Toasted & Buttered Everything Bagels, Melted Aged Cheddar, Scrambled Eggs, Bacon, Crispy Hashbrowns, Ketchup, Salt & Pepper

13

American Sweet Southern Cornbread

Toasted & Buttered Southern Cornbread, Whipped Orange Blossom Honey Butter, Apricot Jam, Maldon Salt

9

SALADS

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

Citrus Trio

Trifecta of Blood, Florida & Mandarin Oranges, Arugula, Radicchio Endives, Pomegranate Seeds, Aged Pecorino Romano, Extra Virgin Olive Oil, Orange Blossom Honey Drizzle, Toasted Pistachio Crumble

17

Summer Ranch Cobb

Chopped Romaine, Cherry Tomatoes, Red Onions, Roasted Corn Parsley, Turkey, Ham, Bacon, Shredded Havarti, Hardboiled Egg Buttered Croutons, Homemade Buttermilk Ranch

17

BREAKFAST

Served with a side of fruit

American Steak & Egg Hash

Pan Seared Nolan Ryan Beef Tips, Crispy Yukon Gold Potato & Onion Hash, Herbed Compound Butter, Two Eggs Sunny Side, Grilled Cheese Toast Garnish

21

Lemon Ricotta Pancakes

Homemade Lemon Infused Whipped Ricotta Superfina Pancakes, Blueberry Compote, Vanilla Chantilly Crema, Blueberries, Powdered Sugar, Crispy Bacon, Mint Garnish

15

Grand Slam Pizza Una

Homemade Pizza Una, Cheddar & Mozzarella, Bacon, Breakfast Sausage, Ham, Scrambled Eggs, Salsa Fresca, Buttered Crust

17

French Vanilla Berry Casserole

Croissant & Brioche Bread, French Vanilla Egg Custard, Strawberries Blueberries & Blackberries, Toasted Candied Almonds, Warm Chantilly Crema, Powdered Sugar, Mint, Crispy Bacon, Lemon Sugar Garnish

16

ENTREES

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

Summer Ricotta Penne

Homemade Penne, Garlic, Zucchini, Caramelized Onions, Superfina Ricotta, Red Pepper Flakes, Mint, Arugula & Sun Dried Tomato Micro Salad, Shaved Parmigiano Reggiano Garnish

23

All American Baby Back Ribs

Classic Braised Pork Ribs, Honey BBQ Glaze, Toasted Peanut Crumble Crispy French Fries, Summer Corn, Tangy Horseradish Slaw

21

Hibachi Ahi Tuna

Pan Seared Sesame Crusted Ahi Tuna, Sambal Egg Fried Rice, Asian Peanut Slaw, Sweet Soy Drizzle, Wasabi Aioli, Crispy Wonton Strip Garnish

26

Chicken Paillard

Grilled Pounded Chicken Breast, Arugula, Cherry Tomatoes, Red Onions, Shaved Parmigiano Reggiano, Prosciutto di Parma, Burrata Straciatella, Balsamic Glaze Drizzle

24

Steak Frites

8oz Pan Seared Nolan Ryan Ribeye, Parmigiano Truffle Fries, Sautéed Mushrooms & Onions, Tarragon Bearnaise, Rosemary Garnish

28