

Brunch

POV



AVAILABLE SUNDAYS 10 AM – 3 PM

SALMON EGGS BENEDICT

18.00

House-cured salmon and poached egg served over a dill and sour cream potato cake.
With hollandaise and red onion

BANANAS FOSTER FRENCH TOAST

18.00

Brioche French toast with caramelized bananas and caramel sauce.
Served with home fries

PANCAKE OF THE DAY!

14.00

As your server for today's special selection. Served with a side of fresh fruit

HAM AND BRIE SANDWICH

16.00

House-made bread, ham, brie, apple crisp and fresh greens with a dijonaise.
Served with fries

EGGS YOUR WAY

12.00

Two eggs cooked your way. Served with bacon and homefries

SELECT PASTRIES

Ask your server for today's fresh made selection

A 20% gratuity will be automatically applied to parties of 8 or more
Maximum of 3 checks or payments per party

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BOURBON FOR BREAKFAST

Bourbon and Drambuie with apricot marmalade and Angostura bitters

14.00

BREAKFAST MARGARITA

Tequila and orange juice with fresh squeezed lime juice, topped with Prosecco.

Salt or sugar rim

12.00

MIMOSAS

Choice of blackberry, prickly pear, cranberry, passion fruit, pear, orange, grapefruit, pineapple or peach

11.00

MIMOSA FLIGHT

Includes bottle of bubbly plus choice of choice juice (*portioned to serve 2*)

42.00

BLOODY MARY

plus oyster sidecar \$3

11.00

