

WEEKEND BRUNCH

SERVED FROM 12-4PM

EGGS

CLASSIC BENEDICT

2 POACHED EGGS, BAKED HAM, ENGLISH MUFFIN, HOLLANDAISE

19

FRENCH OMELETTE

SWISS CHEESE, CHIVE, BABY GREEN SALAD

17

STEAK AND EGGS

8OZ FLAT IRON STEAK, 2 EGGS ANY STYLE, HOME FRIES

26



THE NACHOS



MOJO PULLED PORK, HOUSE-PICKLED JALAPENO,
SHREDDED CHEDDAR, PICO DE GALLO, LIME CREMA

24

AVOCADO TOAST *ADD 2 EGGS ANY STYLE \$3

WHOLE GRAIN SOURDOUGH, RADISH, CHILI, EVOO

16

CHILAQUILES

MOJO PORK, HABANERO SALSA, AVOCADO, FRIED EGG

19

BUTTERMILK PANCAKES

SLICED BANANAS, NUTELLA DRIZZLE

17

SANDWICHES

GRILLED PORTOBELLO

BABY ARUGULA, PARMESAN
BASIL AIOLI, BALSAMIC GLAZE
TORTILLA WRAP

19

"THE CUBAN"

SLOW ROASTED PORK, SWISS
HAM, PICKLES, DIJONNAISE
TOASTED CIABATTA

19

CRISPY CHICKEN

ZUCCHINI SLAW, KIMCHEE
PICKLES, YUZU AIOLI
TOASTED BRIOCHE BUN

21

The Bar Room

ENTREÉS

SHRIMP N' GRITS CRISPY CHORIZO, ZESTY PEPPER RELISH

22

CHICKEN AND WAFFLES HOT HONEY, WHIPPED BUTTER

21

CORIANDER CRUSTED TUNA ROASTED BEETS, FRENCH GREEN BEANS, PONZU VINAIGRETTE

29

COBB SALAD GRILLED CHICKEN, AVOCADO, BACON, HARD-BOILED EGG, BLUE CHEESE

21

ROASTED SALMON BULGOGI GLAZE, JASMINE RICE, STEAMED BABY BOK CHOY

27

TUSCAN KALE SALAD RED QUINOA, TOASTED ALMONDS, AGED CHEDDAR, DIJON VINAIGRETTE

17

CHICKEN PAILLARD WILD ARUGULA, CHERRY TOMATOES, SHAVED PARMESAN, BALSAMIC GLAZE

22

THE BAR ROOM BURGER VERMONT CHEDDAR, SLICED PICKLES, MELTED ONIONS AND AIOLI

24

SWEETS

WARM FUDGE BROWNIE

VANILLA ICE CREAM, CHOCOLATE GANACHE

14

NEW YORK CHEESECAKE

GRAHAM CRACKER CRUST, SPICED WHIPPED CREAM

15

\$42 CARAFES

(SERVES 4)

MIMOSA

STRAWBERRY BELLINI

WINTER SANGRIA

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