

# WEEKEND BRUNCH

SERVED FROM 12-4PM

## EGGS

### CLASSIC BENEDICT

2 POACHED EGGS, BAKED HAM, ENGLISH MUFFIN, HOLLANDAISE

### FRENCH OMELETTE

SWISS CHEESE, CHIVE, BABY GREEN SALAD

### STEAK AND EGGS

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



## 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

### CHILAQUILES

MOJO PORK, HABANERO SALSA, AVOCADO, FRIED EGG

### BUTTERMILK PANCAKES

SLICED BANANAS, NUTELLA DRIZZLE

19

17

26

16

19

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