



- BRUNCH -

SATURDAY & SUNDAY 10:00AM - 2:00PM

KEY LIME FRENCH TOAST 13	FRITTATA 13
Custard, Toasted Coconut Crumble, Berry Syrup	Farm fresh eggs, seasonal vegetables
LOBSTER BENEDICT 21	RICOTTA PANCAKES 13
Lobster Cake, Saffron Hollandaise, Sweet Pepper Jam	Fruit Compote, Crème Fraîche
BREAKFAST BOAR 19	RED EYE WAFFLE 13
Pecorino Polenta, Wild Boar Ragù, Peppered Greens	Coffee Waffle, Hazelnut Mousse, Banana, Espresso Syrup
CHORIZO HASH 9	CHICKEN 'N' WAFFLES 17
Sweet Potatoes, Sauteed Peppers, Jalapeno, Fried Egg	Reaper Butter, Bbq Syrup, Fried Egg, Pickles, Red Onion
CHILAQUILLES 15	SMASHED POTATOES 17
Chicken, Salsa Verde, Cotija, Avocado, Sweet Onion, Fried Egg	Smashed Gold Potatoes, Porcini Mushroom and Smoked Gouda Cheese Sauce, Sun Dried Tomato Cream, Bacon & Garlic Wilted Greens
BURGER 15	
Bacon, Egg, Sharp Cheese, Red Onion, Pickle, Brioche	

LIL' SUMTHIN' EXTRA

AVOCADO HALF 2	PORK <i>market price</i>
EGG 2	CHEESE SPUDS 7
TOMATO 2	CHARCUTERIE BOARD 27
TOAST & JAM 5	SAUSAGE <i>market price</i>
WAFFLE 5	FRUIT & YOGURT 7
LOBSTER CAKE 7	

BRUNCH COCKTAILS

BASIC BLOODY MARY 5
LOADED BLOODY MARY 9
Pickled Spicy Green Beans & Asparagus, Bacon, Cheese, Accompanied By A Small Domestic Draft
BUNNY MARY 7
House Twist With Fresh Carrot Juice, Spices, Pickled Spicy Green Bean, Asparagus & Radish, Accompanied By A Small Domestic Draft
MIMOSA 6
House Bubbly With Choice of OJ, Cranberry Or Pineapple Juice
MIMOSTA 25
Whole Bottle Mimosa, Upgrade To Chandon For \$5
FRENCH 75 8
Gin, Lemon, Prosecco
COLD BREW COLADA 10
Rum, Pineapple, Cream of Coconut, Cold Brew
ESPRESSO MARTINI 10
Vodka, House Made Espresso Syrup, MRDC Iowish Cream Liqueur
BREAKFAST BRAMBLE 8
Gin, Crème de Mûre, Apricot Jam, Greek Yogurt, Lemon
PLUM SMASHED 8
Muddled Plum & Thyme Simple Syrup, Topped With Prosecco