

# B R U N C H M E N U

---

## F R E S H S T A R T

---

- Caesar Salad** 10  
Parmesan Crisp & Croutons
- Beet Napoleon** 10  
Roasted Beets, Goat Cheese, Walnuts, Balsamic Reduction & Micro Greens
- Citrus Fennel Avocado Salad** 10  
Butter Lettuce, Avocado, Citrus, Shaved Fennel, & Pine Nuts
- Greek Yogurt Parfait** 6  
Seasonal Fruit, House-Made Granola
- Yogurt Smoothie** 6  
Fresh squeezed Orange Juice, Bananas & Berries

---

## R E C O V E R Y

---

- Steak Benedict** 12  
Free Range Beef, Two Poached Eggs, Hollandaise Sauce
- Crab Cake Benedict** 12  
Crab Cake, Two Poached Eggs, Miso Hollandaise Sauce
- Florentine Benedict** 10  
Spinach, Two Poached Eggs, English Muffin & Kumato Tomato
- Sweet Potato Hash** 16  
Sautéed Spinach, Sweet Potatoes, Fried Egg & Cumin Chimichurri
- Buttermilk Pancakes** 12  
Bourbon Syrup & Butter
- Pineapple French Toast** 10  
French Toast, Pineapple & Upside-down Glaze
- Chicken & Waffles** 14  
Savory Rosemary Waffle, Fried Chicken & Maple Syrup
- Prime Beef Sliders** 18  
(3) Sliders with Bacon Jam, Blue Cheese & Fries
- Open-Faced Burger** 15  
Over Easy Egg, Pork Belly, White Cheddar, Hollandaise & Arugula
- Chilaquiles** 12  
Chili-Poached Egg & Tortilla Chips Tossed with Tomatillo Green Salsa, Queso & Guacamole
- Lamb Lolichops** 14  
(3) Crusted with Bourbon-Smoked Paprika with Orange Caramelized Potatoes

**Chef Nathaniel Cayer**

21% service fee added to groups of 6+ | Seating is limited to 2 hours for dining services

This Menu is Served: 11AM-2:30PM Saturday & Sunday

[iogodfrey.com](http://iogodfrey.com)

 [iogodfrey](https://twitter.com/iogodfrey)

 [iogodfrey](https://www.facebook.com/iogodfrey)

 [iogodfrey](https://www.instagram.com/iogodfrey)

 [godfreyhotel](https://www.godfreyhotel.com)

---

O M E L E T S   &   S K I L L E T S

---

- Meat Omelet** 15  
Bacon, Ham, Onion & Cheese
- Veggie Omelet** 12  
Tomato, Onion, Spinach & Feta
- Cheese & Broccoli Omelet** 12  
Fresh Broccoli & Cheddar
- Meat Skillet** 15  
Sausage, Onion, Peppers, Garlic, Poached Egg,  
Cheddar & Potatoes
- Veggie Skillet** 12  
Zucchini, Corn, Mushrooms, Onions, Pesto Poached  
Egg, Goat Cheese & Potatoes
- Mexican Skillet** 12  
Jalapeños, Red Pepper, Chorizo, Cojita Cheese,  
Avocado, Salsa & Potatoes

---

F O R   T H E   T A B L E   &   S I D E S

---

- Truffle Fries** 6  
Signature Black Truffle Fries with Garlic Aioli
- Sweet Potato Fries** 8  
Crispy Sweet Potato Fries with Sea Salt
- Bacon Wrapped Dates** 8  
Romesco Sauce
- Bacon or Sausage** 5
- Fruit Platter** 12  
Selection of Fresh Fruit. *Serves 2-4 People*

**Chef Nathaniel Cayer**

21% service fee added to groups of 6+ | Seating is limited to 2 hours for dining services  
This Menu is Served: 11AM-2:30PM Saturday & Sunday

[iogodfrey.com](http://iogodfrey.com)

 [iogodfrey](https://twitter.com/iogodfrey)

 [iogodfrey](https://facebook.com/iogodfrey)

 [iogodfrey](https://www.instagram.com/iogodfrey)

 [godfreyhotel](https://www.snapchat.com/add/godfreyhotel)

**Mimosa**

La Marca, Classic Orange, Strawberry Thyme or Blueberry

12

**Bellini**

La Marca, Peach Purée

12

**Bloody Mary**

Tito's House-Made Bloody Mary Mix

12

**Spiked Coffee**

A Hot and Bold Blend of Stolen Rum, Coffee, Cinnamon, Blood Orange & Vanilla Bean. Serves 2

20

**Godfrey Toddy**

Hot-Infused & Served Tableside. Jameson, Honey, Fresh Rosemary, Orange and Lemon Peel, Allspice & Vanilla Bean. Serves 2

20

**Pomegranate Mojito**

A Beautiful Balance of Bacardi Superior, House Lime Soda, Mint Granita & fresh Pomegranate Juice

14 48

**I|O White Sangria**

Frozen Fruit Granita, touch of Grey Goose Le Melon with a Splash of Moscato Caposaldo

14 48

**Chef's Margarita**

Gently Blended Fresh Juices, Don Julio Blanco, Cointreau & Cointreau Noir with a Signature Habañero Salt Air Foam

14 48

**Doctor's Orders**

The Perfect Prescription of Johnnie Walker Black Label Fresh Lemon, Maple & Ginger

14 48

**I|O Apple Cider**

Hard Apple Cider, Smoked Rum & Prosecco form an Effervescent Taste of the Season

14 48

**Chef Nathaniel Cayer**

21% service fee added to groups of 6+ | Seating is limited to 2 hours for dining services  
This Menu is Served: 11AM-2:30PM Saturday & Sunday

<b>Assorted Hot or Iced Teas</b>	3
Quality Teas & Herbs Brewed to Perfection	
<b>Juice</b>	3
Orange, Grapefruit, Pineapple, Apple, Cranberry or Tomato	
<b>Coffee</b>	3
Freshly Brewed Colectivo Coffee	
<b>Americano</b>	3
Espresso & Hot Water	
<b>Macchiato</b>	4
Shot of Espresso with Perfectly Steamed Foam	
<b>Mocha</b>	4
Espresso, Steamed Milk & our Finest Cocoa	
<b>Espresso</b>	3
Single Shot of Espresso Roast	
<b>Double Shot 6</b>	
<b>Cappuccino</b>	4
Espresso, Hot Milk & Steamed-Milk Foam	
<b>Latté</b>	4
Shot of Espresso with Fresh Steamed Milk	
<b>Hot Chocolate</b>	4
Made from Fine Cocoa & Fresh Steamed Milk	
<b>Milk</b>	4
Regular, Chocolate, Soy or Almond	
<b>Red Bull</b>	5
Regular, Sugar Free, Blue, Orange, Yellow or Red Edition	
<b>Fountain Drinks</b>	3
Pepsi, Diet Pepsi, Sierra Mist or Schweppes Ginger Ale	
<b>Voss Water</b>	5
Still or Sparkling	

**Chef Nathaniel Cayer**

21% service fee added to groups of 6+ | Seating is limited to 2 hours for dining services  
 This Menu is Served: 11AM-2:30PM Saturday & Sunday