

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
- Watermelon & Feta Salad** 12
Cucumbers, Red Onion Purée, Lemon & Brown Sugar Vinaigrette, Heirloom Tomatoes, Watercress, Herbs & Sea Salt
- Greek Yogurt Parfait** 6
Seasonal Fruit, House-Made Granola
- Yogurt Smoothie** 6
Fresh squeezed Orange Juice, Bananas & Berries
- Fruit Cup** 6
Selection of Fresh Fruit

O M E L E T S

- Meat Omelet** 15
Bacon, Sausage, Ham, Onion & Cheese
- Veggie Omelet** 12
Tomato, Onion, Spinach & Feta
- Cheese & Broccoli Omelet** 12
Fresh Broccoli & Cheddar

R E C O V E R Y

- French Toast** 12
Pineapple & Cream Cheese
- Steak Benedict** 12
Petite Steak 4oz, Two Fried Eggs & Home-Fries
- 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
- Chicken & Waffles** 14
Savory Rosemary Waffle, Fried Chicken & Maple Syrup
- Steak & Eggs** 12
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
Pork Belly, Chili-Poached Egg & Tortilla Chips Tossed with Tomatillo Green Salsa, Queso & Guacamole
- Lamb Lollichops** 21
(3) Crusted with Bourbon-Smoked Paprika with Orange Caramelized Potatoes
- Truffle Fries** 6
Signature Black Truffle Fries with Garlic Aioli
- Sweet Potato Fries** 8
Crispy Sweet Potato Fries with Sea Salt

B R U N C H M E N U

B R U N C H C O C K T A I L S

Glass Pitcher

Mimosa

La Marca, Classic Orange, Strawberry Thyme or Blueberry

12

Bellini

La Marca, Peach Purée

12

I/O Bloody Mary

Effen Cucumber & House-Made Bloody Mary Mix

12

Strawberry Mojito

A Beautiful Balance of Bacardi Rum, House Mint-Lime Soda, Mint & Strawberry Granita

14 48

Rainbow 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

Spicy Strawberry

A Spicy, Sweet & Smoky Concoction of Basil-Infused Illegal Mezcal, Strawberry & Rhubarb Shrub, Habañero Syrup & Fresh Lime Juice

14 48

Mimosa Package

Bottle of La Marca Prosecco, Served with Orange Juice, Peache Purée and Grapefruit Juice

50

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

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