

B R U N C H M E N U

F R E S H S T A R T

- Hail Caesar** 16
Ciabatta, Anchovy, Garlic, Romaine Hearts
- 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

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

- 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
- Kobe Beef Sliders** 12
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 (GF)** 22
Crusted with Bourbon-Smoked Paprika, with Orange-Caramelized Potatoes
- Signature Black Truffle Fries (VG) (GF)** 12
Signature Black Truffle Fries with Garlic Aioli
- Sweet Potato Fries (VG) (GF)** 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

Pimm's Cup No. 4

Raspberry & Cucumber Infused Pimm's, Basil & Mint Infused Sipsmith Gin, Domaine Ginger Liquor, Lime Juice & Carbonated to Order

14 48

Pick Me Up

Cold Brew Coffee, Botran Reserva Rum, Cinnamon, Mole Bitters, Vanilla, Thyme, Coffee Shrub, Star Anise & Allspice Beans. Serves 2-4

22

Godfrey Toddy

Hot-Infused and Served tableside. Jameson, Honey, Fresh Rosemary, Orange and Lemon Peel, Allspice and Vanilla Bean. Serves 2-4

22

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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