

# 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
- Avocado Toast** 16  
Smoked Salmon, Cucumber, Tomato, Relish, Sesame & Ciabatta
- 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** 18  
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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