BRUNCH FRESH START

Greek Yogurt Smoothie V, GF Fresh Squeezed Orange Juice, Bananas, Berries — 10

Carrot-Ginger Smoothie V, GF Carrot, Ginger, Pineapple, Mango, Banana, Chia Seeds, Orange Juice — 10

Greek Yogurt Parfait V, GF Seasonal Fruit, House-Made Granola — 10

Avocado Toast* Sliced Brioche, Raw Smoked Salmon, Cucumber, Tomato Relish, Herbed Cream Cheese — 19

Chopped Salad Chicken, Pepper Jack Cheese, Honey Dijon Balsamic Vinaigrette — 19

Açaí Bowl V, GF Açaí Purée, Orange Juice, Greek Yogurt, Berries, Seasonal Fruits — 14

Barley Bowl* V Red Peppers, Asparagus, Onions, Cauliflower, Greens, Hard Boiled Egg, Croutons, Sherry Vinaigrette — 16

Sweet Potato Skillet* GF Diced Sweet Potato, Brussels Sprouts, Vegan Sausage, Red Onion, Chimichurri, Sunny-Side Up Egg — 19

Veggie Skillet* V, GF Baked Skillet, Egg Whites, Vegetables, Whipped Herb Crème Fraîche — 17

BRUNCH RECOVERY

Three Egg Omelet I Choose 3: Ham, Bacon, Mushrooms, Peppers, Onions, Tomatoes, Spinach, American Cheese, Swiss Cheese, served with Tater Tots Egg Whites +$4 — 20

Chilaquiles* GF Chorizo, Scrambled Eggs, Yellow Corn Chips, Roasted Tomato Salsa, Refried Beans — 19

Brunch Fried Rice Bacon, Scrambled Eggs, Green Onions, Garlic, Mushrooms, Bean Sprouts, Chili Oil, Sunny-Side Up Egg — 19

Steak & Eggs* 6oz Skirt Steak, Chimichurri, Eggs Any Style, Choice of Tots or Breakfast Potatoes — 35

Egg White Burrito* V Egg Whites, Arugula, Caramelized Onions, Provolone in a Spinach Tortilla Served with Fruit — 19

*THESE ITEMS ARE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BRUNCH RECOVERY

Eggs Benedict* Crab Cake or Steak, Two Poached Eggs, Miso Hollandaise Sauce — 23

Brunch Bao Buns Scrambled Eggs, Roasted Pork Belly, American Cheese, Steamed Bao Buns — 19

French Toast V Brioche Encrusted with House-Made Granola & Maple Bourbon Butter Strawberries or Bananas + $4 — 16

Wagyu Beef Sliders* Bacon Jam, Blue Cheese, Fries — 23

Salmon Flatbread* Raw Smoked Salmon, Toasted Fennel, Crème Fraîche, Garlic Oil, Caviar — 21

Brunch Pizza* Poached Egg, Andouille Sausage, Mozzarella, Bell Pepper, Red Onion — 25

Turkey Club Lettuce, Tomato, Onion, Bacon, Mayonnaise, Fries — 17

B.L.T.A Bacon, Lettuce, Tomato, Avocado, Basil Aioli, Fries — 14
Salmon $9 Chicken $7 Over Easy Egg $6

Lamb Lollichops* GF Crusted with Bourbon-Smoked Paprika, with Orange-Caramelized Potatoes — 37

Beignets V Fluffy, Pillowy Fried Pastries Covered in Powdered Sugar & Drizzled In Chocolate — 15

SIDES

Bacon GF — 9

Pork Sausage GF — 9

Chicken Sausage GF — 9

Vegan Sausage VG, GF — 10

Breakfast Potatoes V — 10

Tater Tots V — 9

Extra Egg, Any Style GF I Egg Whites + $4 — 7

Toast V White, Wheat or Multigrain — 6

Gluten-Free Multigrain Toast V, GF — 7

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GROUP SIPS

Mimosa or Bellini Kit Bottle of Valdo Prosecco & Choice of OJ, Peach Purée or Strawberry Purée — 58

Bloody Mary Kit Bottle of Ketel One 375ml, Longbottom + Co. Bloody Mary Mix, Barcuterie Skewers, Celery, Beef Jerky, Tajin Upgrade To Grey Goose 1L +$350 — 75

Aperol Spritz Pitcher Aperol, Valdo Prosecco, Club Soda, Orange — 72

B.Y.O.P. (Build Your Own Palomas!) 4 Mini Bottles of Patron El Alto Reposado, Fresh Lime Juice, Q Sparkling Grapefruit — 125

BRUNCH COCKTAILS

Frosé All Day Ketel One Botanical Grapefruit & Rose, Dry Rosé, Strawberry Lemonade — 17

Frozen Hugo Spritz A Frozen Mix of St. Germain Elderflower Liqueur, Valdo Prosecco & Mint — 18

Mimosa Valdo Prosecco, Classic Orange, Strawberry Or Acai — 15

Bellini Valdo Prosecco, Peach Purée — 15

I|O Bloody Mary Effen Cucumber, Ancho Reyes Verde Poblano, Longbottom + Co. Bloody Mary Mix, Fresh Grated Horseradish, Garnished With Celery, Barcuterie Skewer, Beef Jerky — 17

Grapefruit Spritz Ketel One Botanical Grapefruit & Rosé, St. Germain Elderflower, Fresh Lemon, Grapefruit Juice, Finished With Prosecco — 18

Espresso Martini Don Julio Reposado or Ketel One, and an Invigorating Brew of Mr. Black Coffee Liqueur, Amaro Montenegro, Chocolate & Fresh Espresso — 22

Iced Mocha Latté Mt Gay Black Barrel, Espresso, Almond Milk, Walnut — 18

Basil Collins Grey Goose Le Citron, Yuzu Juice, Basil Syrup, Topo Chico — 17

El Matador Don Julio Reposado, Cointreau, Fresh Lime, Red Bull Watermelon — 20

Something Wilder Bombay Sapphire, Wild Strawberry, Fresh Lemon, Perrier-Jouët Grand Brut — 22

Ketel One Botanical Vodka Spritz Cans Grapefruit & Rosé, Cucumber & Mint or Peach & Orange Blossom — 10

NÜTRL Vodka Seltzer Watermelon — 10

Chef's Margarita Gently Blended Fresh Juices, Don Julio Blanco, Cointreau & Cointreau Noir with a Signature Habanero Salt Air Foam — 20 — 76

Peary Refreshing Grey Goose La Poire, St-Germain, Hibiscus Tea, Mint, Lemon — 18 — 68

ALCOHOL FREE

Minosa Nouvie Sparkling White, Classic Orange, Strawberry or Acai 13

Bellino Nouvie Sparkling White, Peach Purée 13

Non-Alcoholic Italian Spritz Crodino 14

Mint To Be Choice of Peach, Strawberry, Raspberry, or Cucumber, Muddled Mint, Fresh Lime, Lemon, Topo Chico 14

Peach Out Blueberry Yucca Peach Tea, Muddled Agave, Rosemary, Club Soda, Chia Seeds 14

Dry Heat Seedlip Notas de Agave, Blood Orange, Lime 14

Phony Negroni by St. Agrestis 15

It's Always Honey in Philadelphia Nouvie Sparkling White, Fresh Lemon, Honey Syrup 14

COFFEE & ESPRESSO

Freshly Brewed Coffee Dakota Blend Coffee 4
La Colombe Cold Brew Coffee 9 oz 8
Espresso Tonic Double Espresso and Tonic Water 8
Espresso Double Shot $8 4
Americano 4
Macchiato 5
Cappuccino 5
Latté 5
Vanilla Latté 6
Chai Latté 6
Matcha Latté 6

TEA & JUICE

Assorted Hot or Iced Teas 4
Juice Orange, Grapefruit, Pineapple, Apple, Cranberry or Tomato 4

REFRESHMENTS

Red Bull Regular, Sugar Free, Watermelon or Peach Edition 6
Bottled Water Fiji (Still) or Topo Chico (Sparkling) 5