



Brunch Menu

SEASONAL HARVEST OMELETTE 16

FRESH ROASTED VEGETABLES, CHEESE OF THE DAY, HOME FRIES AND CHOICE OF TOAST

SHORT RIB HASH 20

SAUTÉED SPINACH, PEPPERS, ONIONS, SWEET POTATO, SUNNY EGG, SRIRACHA LIME AIOLI, CHOICE OF TOAST

SMOKED DUCK EGGS BENEDICT 19

HOLLANDAISE, ENGLISH MUFFIN, HOME FRIES

CREAMSICLE FRENCH TOAST 18

MANDARINS, PISTACHIO CRUMBLE, CANNOLI CREAM

PEANUT BUTTER BANANA PANCAKES 17

BACON PEANUT JAM, PEANUT BUTTER WHIPPED CREAM

CRISPY CHILI PORK RICE CAKES 20

GINGER, GARLIC, SCALLION, LEMON GRASS, BOK CHOY, FRIED GARLIC AND ONION, FURIKAKE, SUNNY SIDE EGG

THE OG BEC 12

MANCHEGO CRISPY HOME FRY, SRIRACHA LIME

STEAK AND EGGS 25

6OZ SKIRT, 2 EGGS ANY STYLE, HORSERADISH SAUCE, HOME FRIES

*TRADITIONAL OPTIONS ARE AVAILABLE!
ASK YOUR SERVER*

APPLE GLAZED BRUSSELS 16

BACON LARDONS, GRANNY SMITH APPLES, APPLE VANILLA REDUCTION

OFF THE BLOCK WINGS 16

CHILI ESPRESSO, HONEY GARLIC BUFFALO, CHILI PASSION FRUIT, PINEAPPLE BBQ, TRUFFLE PARM DRY RUB

SKILLET MACARONI AND CHEESE 16

HOUSE CHEESE BLEND, BACON BREADCRUMBS
ADD TRUFFLE +4

KALE CAESAR SALAD 15

GARLIC BREADCRUMBS, RED ONION, MANCHEGO CHEESE
AVOCADO +2, GRILLED CHICKEN +6, SKIRT STEAK +11

ALL AMERICAN BURGER* 18

AMERICAN CHEESE, PICKLES, LETTUCE, TOMATO,
PICKLED RED ONION, THOUSAND ISLAND DRESSING, BRIOCHE ROLL,
CHOICE OF SIDE

ROTISSERIE CHICKEN WRAP 17

PULLED CHICKEN, CAJUN SEASONING, SRIRACHA LIME AIOLI, LETTUCE,
TOMATO, MONTEREY JACK CHEESE, WHOLE WHEAT WRAP,
CHOICE OF SIDE

PASTRUBEN 18

PASTRAMI AND CORNED BEEF, SWISS CHEESE, SAUERKRAUT,
HORSERADISH SAUCE, PICKLES, ARUGULA, MARBLED RYE,
CHOICE OF SIDE

Sides

TOAST 2

RYE, BRIOCHE, CIABATTA, MULTIGRAIN

FRESH FRUIT 5

SEASONAL FRUIT

HOME FRIES 7

MAPLE BLUEBERRY SAUSAGE 9

BACON 7

Our Menu Reflects A 4% Cash Discount

*Consumption of undercooked meat, poultry, eggs, or seafood may increase risk of food-borne illnesses. Allert your server to any dietary restrictions.