

LIGHT STARTS

- GRAPEFRUIT BRULEE** 5
FRUIT & BERRY JAR 9
GRANOLA PARFAIT greek yogurt, berries 10
STEEL-CUT OATMEAL walnuts, apples, berries 8

MORNING SPECIALTIES

- BRASS ALE BEER WAFFLES** bruléed bananas, cinnamon butter 14
BRIOCHE FRENCH TOAST orange, ginger syrup 15
PUMPKIN SPICE GLUTEN-FREE WAFFLES bruléed bananas 16
BUTTERMILK PANCAKES lemon butter, berries 15
FRIED CHICKEN & WAFFLES honey butter, syrup 21
CROQUE MONSIEUR baked ham, gruyere, jalapeno (add egg // 3) 16

EGGS

- THIS MORNING'S FRITTATA** chef's daily selection 18
CLASSIC EGGS BENEDICT 15
BENEDICT ROYALE smoked salmon, caviar 19
EGG WHITE OMELETTE roasted mushroom, goat cheese 17
STEAK & CHORIZO BURRITO egg, black beans 17
BAKED EGG, BLUE CRAB & AVOCADO bell pepper salsa 19
STEAK & EGGS hangar 22

LUNCH FAVORITES

- CAESAR SALAD** add chicken // 5 or shrimp // 7
spicy parmesan crouton 17
KALE SALAD pinenuts, roasted red pepper vinaigrette 15
SMOKED SALMON PLATTER bagel, tomatoes, capers 18
CHEESEBURGER add egg, bacon, avocado, or mushrooms // 3ea
substitute parmesan-truffle fries // 5 17
CHICKEN BURGER maple grain mustard, cheddar 17
add egg // 3
substitute parmesan-truffle fries // 5

CHAMPAGNE BRUNCH

CHEF'S TASTING MENU

FOUR COURSE SHARABLE SELECTION OF SWEET & SAVORY DISHES

served with a bottle of pere ventura tresor cava & mixers

\$55 FOR TWO | \$90 FOR FOUR

ON SUNDAYS AFTER 12PM

RAW BAR

- 3 **OYSTERS** by the piece
KUMAMOTO west coast
MONTAUK PEARL east coast
GIGACUP east coast
15 **JUST BLANCHED JUMBO SHRIMP**
cocktail sauce, lemon

SIDES

- 8 **TWO EGGS**
6 **CHICKEN SAUSAGE**
5 **MORNING POTATOES**
11 **TRUFFLE FRIES**
11 **TRIPLE CUT BACON** maple glazed

BEVERAGES

- 8/12 **2 or 4 CUP FRENCH PRESS**
5 **MIGHTY LEAF TEA**

EXECUTIVE CHEF: *cesar gutierrez*

