

## BRUNCH

### STARTERS.

|                                    |       |
|------------------------------------|-------|
| GREEK HONEY YOGURT (v) (g)         | 8.    |
| berries, almond quinoa granola     |       |
| CRISPY SHRIMP TACO                 | 6. ea |
| avocado, red onion, aji crema      |       |
| LOBSTER SLIDER                     | 9. ea |
| mayo, lemon, tarragon              |       |
| CHIPS & DIPS (v)                   | 12.   |
| cajun corn chips, salsa, guacamole |       |
| CINNAMON FRENCH TOAST STICKS       | 5.    |
| vanilla drizzle                    |       |

### SALADS.

|  |     |
|--|-----|
| KALE SALAD (v) (g)   | 13. |
| Brussels sprouts, parmesan, hazelnuts, verjus  |     |
| ROASTED BEET SALAD (v) (g)   | 11. |
| goat cheese fondue, arugula, pistachio gremolata                                       |     |
| COBB SALAD (g)   | 16. |
| chicken, bacon, bleu cheese, avocado, tomatoes, eggs, balsamic vinaigrette             |     |
| GREEK SALAD (v)  | 12. |
| peppadew hummus, feta, za'atar chips, creamy dressing, olives, onion, tomato, cucumber |     |
| add falafel to any salad 6.  |     |
| add chicken or *shrimp to any salad 7.   |     |
| add *steak or *salmon to any salad 9.  |     |

### BREAKFAST.

|   |     |
|---|-----|
| BISCUITS & GRAVY  | 13. |
| *2 fried eggs, house chicken sausage, mushrooms                                       |     |
| RICOTTA PANCAKES (v)  | 12. |
| add bourbon bananas & pecans 3.   |     |
| BLACK FOREST HAM BENEDICT   | 15. |
| *poached eggs, chive hollandaise, breakfast potatoes                                  |     |
| HUEVOS RANCHEROS (v)  | 14. |
| *2 sunny eggs, crispy tortillas, black beans, jack cheese, tomatillo salsa, guacamole |     |
| SHAKSHOUKA (v)  | 15. |
| *baked eggs, spicy tomato, tzatziki, muhammara, cucumber olive relish, mini pitas     |     |
| SOUTHWESTERN OMELET (g)   | 12. |
| ham, guacamole, pico de gallo, jack cheese, breakfast potatoes                        |     |
| egg white 1.  |     |
| MUSHROOM OMELET (v) (g)   | 12. |
| spinach, caramelized onions, Swiss, breakfast potatoes                                |     |
| egg white 1.  |     |
| CORNED BEEF HASH (g)  | 16. |
| *2 eggs any style   |     |
| *STEAK & *EGGS (g)  | 17. |
| chive hollandaise, breakfast potatoes   |     |

### SANDWICHES.

|   |     |
|---|-----|
| SMOKEY PEPPER GRILLED CHEESE (v)  | 13. |
| manchego, house boursin, crispy shallots, smokey pepper jam             |     |
| ROASTED TURKEY PANINI   | 15. |
| rosemary aioli, apples, bacon, Swiss                                    |     |
| *BURGER   | 15. |
| cheddar, LTO, pickles, fries  |     |
| FALAFEL PLATE (v)   | 16. |
| spinach falafel, tzatziki, muhammara, cucumber olive relish, mini pitas |     |

### FLATBREADS.

|  |     |
|--|-----|
| WILD MUSHROOM (v)  | 18. |
| *eggs, fontina, ricotta, caramelized onions, truffle oil               |     |
| BACON & CORN   | 15. |
| fresh mozzarella, boursin, crispy kale                                 |     |
| TOMATO & MOZZARELLA (v)  | 14. |
| San Marzano tomatoes, basil, evoo                                      |     |
| add pepperoni 2.   |     |
| HOUSE CHICKEN SAUSAGE & RABE   | 16. |
| roasted tomatoes, banana peppers, garlic, provolone, parmesan, chilies |     |

# COOK.

restaurants

### DRINKS.

|  |     |
|--|-----|
| BLOODY MARY                                      | 11. |
| habanero infused vodka                           |     |
| BELLINI  | 10. |
| peach schnapps, peach, sparkling                 |     |
| MORNING GLORY                                    | 10. |
| orange rum, mango, OJ, sparkling                 |     |
| MIMOSA   | 10. |
| traditional, ruby red grapefruit or blood orange |     |

### SIDES.

|                             |      |
|-----------------------------|------|
| HASH (g)                    | 8.   |
| PANCAKE (1) (v)             | 5.   |
| ENGLISH MUFFIN OR TOAST (v) | 2.50 |
| BISCUIT (v)                 | 3.   |
| BACON (g)                   | 4.   |
| FRUIT (v) (g)               | 6.   |

### BEVERAGES.

|                                 |    |
|---------------------------------|----|
| COFFEE                          | 3. |
| CAPPUCCINO                      | 4. |
| ESPRESSO                        | 4. |
| MEM TEA                         | 3. |
| Earl Grey (Black)               |    |
| English Breakfast (Black)       |    |
| China Green Jade (Green)        |    |
| Moroccan Mint (Green)           |    |
| Rooibos Decorated (Herbal) (CF) |    |
| Lemon Chamomile (Herbal) (CF)   |    |
| Crimson Berry (Herbal) (CF)     |    |

|                           |    |
|---------------------------|----|
| FRESH BREWED MEM ICED TEA |    |
| Traditional (Black)       | 3. |
| HOUSE-MADE LEMONADE       | 3. |
| HOUSE-MADE SODAS          | 4. |
| Blackberry-Pineapple Mint |    |
| Grapefruit Pear           |    |
| Mango-Orange              |    |

(v) vegetarian  
(g) available gluten free

\*Consumer Advisory: These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.