

BRUNCH

STARTERS.

GREEK HONEY YOGURT (v) (g)	8.
berries, almond quinoa granola	
CRISPY SHRIMP TACO	6. ea
avocado, red onion, aji crema	
LOBSTER SLIDERS	8. ea
mayo, lemon, tarragon	
CHIPS & DIPS (v)	8.
house made cajun corn chips, guacamole, salsa	

SALADS.

KALE SALAD (v) (g)	12.
Brussels sprouts, parmesan, hazelnuts, verjus	
ROASTED BEET SALAD (v) (g)	10.
goat cheese fondue, arugula, pistachio gremolata	
COBB SALAD (g)	16.
chicken, bacon, bleu cheese, avocado, tomatoes, eggs, balsamic vinaigrette	
VEGAN WALDORF (v) (g)	10.
curried cashews, grapes, apples, celery, almond milk avocado dressing	
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	
BAKED BRIOCHE FRENCH TOAST (v)	12.
streusel, bourbon-cider glazed apples & raisins	
RICOTTA PANCAKES (v)	12.
blueberry compote, cinnamon sugar	
*SMOKED SALMON BENEDICT	15.
smoked salmon, breakfast potatoes, chive hollandaise	
*HUEVOS RANCHEROS (v)	14.
2 sunny eggs, crispy tortillas, black beans, jack cheese, tomatillo salsa, guacamole	
*SHASHOUSKA (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	
MUSHROOM OMELET (v) (g)	12.
spinach, caramelized onions, gruyere, breakfast potatoes	
*CORNED BEEF HASH (g)	15.
2 eggs any style	
*STEAK & EGGS (g)	17.
breakfast potatoes, greens, chive hollandaise	

SANDWICHES.

SMOKEY PEPPER GRILLED CHEESE (v)	12.
manchego, house boursin, crispy shallots, smokey pepper jam	
*BURGER	15.
cheddar, LTO, pickles, fries	
FALAFEL PLATE (v)	15.
spinach falafel, tzatziki, muhammara, cucumber olive relish, mini pitas	

FLATBREADS.

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

COOK.

DRINKS.

BLOODY MARY	11.
habanero infused vodka	
BELLINI	10.
peach schnapps, peach, sparkling	
RED VELVET	10.
Kettle Citron, house made beet shrub, blood orange, sparkling	
MORNING GLORY	10.
orange rum, mango, OJ, sparkling	
QUEEN OF THE NILE	11.
cranberry vodka, hibiscus honey shrub, Grand Marnier, 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	3.
BACON (g)	4.
FRUIT (v) (g)	6.

DESSERT.

BERRY COBBLER	8.
vanilla ice cream	
COCONUT FLAN (g)	8.
seasonal berries, almond cookie	
BANANA TART	8.
butterscotch pudding, chocolate crust	
BROWNIE SUNDAE	8.
vanilla ice cream, caramel, chocolate sauce, whipped cream	
ICE CREAM SANDWICH (g)	8.
double chocolate chip cookie, vanilla ice cream, chocolate sauce	
CHEESECAKE BITES (2) (g)	3.
chocolate covered, cookie crust	

BEVERAGES.

COFFEE	3.
CAPPUCCINO	4.
ESPRESSO	3.50
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	
Concord Grape-Lime (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.