

BRUNCH STARTERS.

CINNAMON FRENCH TOAST STICKS vanilla drizzle	5.
CRISPY SHRIMP TACO avocado, red onion, aji crema	6. ea
GREEK HONEY YOGURT (v) (g) berries, almond quinoa granola	8.
LOBSTER SLIDER mayo, lemon, tarragon	9. ea
AÇAI BOWL peanut butter, almond quinoa granola, bananas, berries	10.
CHIPS & DIPS (v) Cajun corn chips, salsa, guacamole	12.

SALADS.

KALE SALAD (v) (g) Brussels Sprouts, Parmesan, hazelnuts, verjus	13.
BEET & BURRATA (v) roasted beet tartare, arugula, crostini	13.
GREEK SALAD (v) feta, za'atar pita chips, olives, onion, cucumber, tomato, peppadew hummus, creamy dressing	13.
ROASTED FIG WEDGE (g) Boston Bibb, spiced walnuts, candied bacon, Gorgonzola fondue	13.
COBB SALAD (g) chicken, bacon, bleu cheese, avocado, tomato, egg, balsamic vinaigrette	16.
add falafel to any salad 6.	
add chicken or *shrimp to any salad 7.	
add *steak or *salmon to any salad 9.	

BREAKFAST.

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

SANDWICHES.

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

FLATBREADS.

WILD MUSHROOM (v) *eggs, fontina, ricotta, caramelized onions, truffle oil	18.
BACON & CORN fresh mozzarella, boursin, crispy kale	15.
TOMATO & MOZZARELLA (v) San Marzano tomatoes, basil, evoo add pepperoni 2.	14.

flatbreads available on a gluten free basil crust

COOK.

restaurants

DRINKS.

BELLINI peach schnapps, peach, sparkling	10.
MIMOSA traditional, ruby red grapefruit or blood orange	10.
MORNING GLORY orange rum, mango, OJ, sparkling	11.
BLOODY MARY habanero infused vodka	12.

EXTRAS.

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

BEVERAGES.

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

(v) vegetarian
(g) 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 foodborne illness.

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