

## 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)	12.
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)	11.
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)	12.
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)	15.
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	15.
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	
APPLE BELLINI	10.
spiced apple cider, fig vodka, sparkling	

### 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.