

## Savory Pleasures!



### **Shrimp & Grits Deluxe!** gf

**27**

Parmesan infused polenta smothered in a fire roasted tomato and smoked paprika sauce, topped with three eggs over-easy, cotija cheese, fresh cilantro, and grilled lg. 16/20 gulf prawns!

### **Huevos Rancheros** v/gf

**23 ..Add Chorizo! 3**

Crispy corn tortillas layered with a fire roasted chipotle tomato sauce, house black beans, two eggs over easy, avocado, sour cream, cotija cheese, and fresh cilantro!

### **Brunch Carbonara**

**27**

Thick cut bacon, fresh garlic, English peas, herbs, cream, egg yolk, white wine, and aged parmesan tossed in linguine and topped with a AA Lg poached egg! YUM!

### **Black Bean Bowl** v/gf/vgn

**22 ..Add Chorizo! 3**

Deliciously spiced black beans adorned with three eggs over easy, avocado, cotija cheese, and fresh cilantro. *\*Please ask your server about Vegan options (...Sub Tofu for eggs, no cheese)!*

### **Aged Prime NY Strip and Eggs\*** gf

**39**

Thick cut, hand carved local grass fed 28 day aged NY Strip steak, served with 3 eggs your way, roasted red potatoes, and creamed horseradish.

### **Corned Beef Farmers Hash**

**27**

Chunks of corned beef brisket sautéed with, garlic cloves confit, roasted red peppers, sweet onions, kale, heirloom cherry tomatoes, and local red potatoes. Topped with 3 eggs over easy- or however you like them!

## Benedicts!

### **Honey Bacon & Kimchi Benedict**

**25**

Thick cut honey bacon and house made kimchi mounted on English muffins and topped with poached eggs, hollandaise, and green chili sriracha verde. Served w/ roasted red potatoes.

### **Dungeness Crab Benedict**

**32**

NW Dungeness crab (4 oz.!!) mounted on English muffins over baby greens, topped with poached eggs and hollandaise. Served w/ roasted red potatoes.

### **Florentine Benedict** V

**24**

Baby greens, heirloom cherry tomato confit, poached eggs, silky hollandaise and balsamic reduction over English muffins. Served w/ roasted red potato ...**Add Bacon! 3**

### **Classic Benedict**

**22**

Smoked ham, poached eggs, and hollandaise over English muffins. Served w/ roasted red potatoes.

### **House Chorizo Benedict**

**24**

House made chorizo ft. snake river farms pork, pickled red onion, poached eggs, and hollandaise over English muffins. Served w/ roasted red potatoes.

**\*\*Please ask to Substitute for GF bread or sandwich buns for Gluten-Free! Please Specify for any allergies!**

**\*we are required to advise you that eating raw or undercooked food may cause food borne illness**

## Sweet Tooth!

### **Classic Buttermilk Waffle!**

**20**

Served with whipped butter and 100% pure maple syrup!

*...Add 2 eggs any style and 2 slices of honey bacon for \$7!!*

## Brunch Salads!

### **Roasted Beet** v/gf\*\*

**18**

Baby power greens, pickled beets, Laurel goat cheese, candied pepitas, balsamic vinaigrette.

### **Greens and Grains** v/vgn\*/gf\*\*

**18**

Blonde and red quinoa, mandarin orange, cherry tomato, and toasted sunflower seeds tossed w/ baby greens in a honey Dijon vinaigrette, topped with delicious won ton crisps. *...Vegan? Sub in balsamic vinaigrette!*

### **Classic Caesar** gf\*\*

**18**

Romaine, aged parmesan, fried capers, house brioche croutons and classic house made Caesar dressing.

### **Burrata** v/gf\*\*

**18**

A fresh mozzarella & cream burrata with a marinated olive antipasto, and heirloom cherry tomato confit. Finished with balsamic reduction, smoked Maldon sea salt flake, and served with grilled ciabatta.

### ***Salad add-ons:***

*Herb Marinated Seared Tofu(7), Grilled Chicken Breast(9), Grilled or Fried Chicken Thigh(8), Grilled Prawns(13), Aged NY Strip Steak (19), Pepper Crusted Seared Ahi (15) Eggs any style (2 ea.)*

## Brunch Sides!

### **Grilled Baguette w/ Jam & Butter**

**6**

### **Eggs any style**

**2 ea.**

### **Honey Bacon, Smoked Ham, Chorizo, Seared Tofu , or Polenta**

**7**

### **Roasted red potatoes**

**4**

### **1/2 Avocado**

**3**

**Other? Ask your server if we have it, *we just might!!!***

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