



BRUNCH



House Smoked Salmon Benedict 21

farm raised atlantic salmon marinated then smoked in house atop toasted locally baked herb focaccia bread with whipped goat cheese, two sunny side up eggs and finished with a chive hollandaise

Bacon Benedict 21

thick slices of Nueske bacon atop toasted locally baked herb focaccia bread with chipotle aioli, two sunny side up eggs, finished with a chive hollandaise

Crab Cake Benedict 27

our house made jumbo lump and claw meat crab cakes, seared atop toasted locally baked herb focaccia bread with a house made lemon pickle tartar sauce, two sunny side up eggs and finished with a chive hollandaise

Tres Leches French Toast 21

thick slices of sourdough bread marinated in a tres leches batter, browned in butter and served over tres leches anglaise with a fresh strawberry relish and finished with dulce de leche, cinnamon, powdered sugar and served with two bacon strips

Duck and Waffles 32

crispy skin farm raised duck breast, pan rendered and basted in its own fat, sliced and served over a duck fat waffle finished with sage butter and 100% maple blackberry syrup, chef recommends the temperature medium for the duck



Biscuits and Gravy 20

breakfast sausage, fried egg, potato hash

Biscuit Sandwich 18

breakfast sausage, pimento cheese, fried egg, potato hash

Chicken Biscuit Sandwich 18

buttermilk fried chicken, sunnyside egg, sausage gravy



Caribbean Morning Grits

Oxtail 24 | Jerk Shrimp with Sausage 16 |

Pepper Steak 20

a twist where the iconic southern dish meets traditional jamaican flavors in a flavorful rendition

Fish 'N Chips 20

english pub beer battered fish with stout chili maple glaze and jalapeno tartar sauce served with thick cut fries

Chicken Tikka Crepes 20

indulge in a perfect blend of Indian and French cuisine with chicken tikka stuffed inside a house made crepe



Lobster Avocado Toast 28

mashed avocado topped with lobster salad, arugula and a fried egg, served with seasoned potato wedges

Buttermilk Pancakes 20

topped with cinnamon butter and bananas, drizzled with honey walnuts



Ranchero Breakfast Burrito 22

steak or chicken, mexican rice, black beans, queso, ranchero sauce, garlic crema, fried egg, crispy potatoes

Chilaquiles 20

grilled steak or chicken fajitas, crispy tortillas, guajillo tomato sauce, garlic crema, cotija cheese, onions, cilantro, fried egg



Breakfast Sandwich 12.50

scrambled eggs, sauteed onions and peppers, smoked gouda, roasted garlic jam and salami

Cup of Fresh Fruit 5





