



PRIX FIXE BRUNCH/LUNCH WEEKEND MENUS

BRUNCH MENU \$35

MEDITERRANEAN PLATTER white bean garlic hummus, pickled red onions, terragon & jalapeno marinated cheese curds, sun dried tomato tapenade, olives, fresh cucumbers, warm pita **GF**

CRAB CAKES with lemon caper tartare sauce

GRILLED CHICKEN SPINACH SALAD baby spinach, lemon vinaigrette, blue cheese, sliced pear, dried cherries, candied walnuts (GF)

LOADED MAC N' CHEESE macaroni with three cheese sauce, grilled chicken, bacon, & jalapeño, topped with toasted bread crumbs

CHILAQUILES tortilla chips, salsa verde, fried egg, feta & cotija cheese, fried jalapeno cilantro GF (ADD: HOUSE-MADE CHORIZO)

HOUSE-MADE PULLED PORK HASH brunch potatoes, onion, bell pepper, chimichurri, poached egg GF

SHRIMP & GRITS spicy shrimp, tasso ham, tomato confit & a poached egg over brown butter sage grits GF

***MENU SUBJECT TO COMPARABLE SEASONAL CHANGES**

BRUNCH MENU \$45

STARTERS

MEDITERRANEAN PLATTER

CRAB CAKES with lemon caper tartare sauce

BRUSCHETTA tomato, basil, mozzarella, red onion, balsamic

MAINS

ATLANTIC SALMON *cooked 'medium'* pan seared with asian stir fry (daikon, carrots, zucchini), white rice, bulgogi-pineapple glaze

GRILLED CHICKEN SPINACH SALAD baby spinach, lemon vinaigrette, blue cheese, sliced pear, dried cherries, candied walnuts **GF**

LOADED MAC N' CHEESE macaroni with three cheese sauce, grilled chicken, bacon, & jalapeño, topped with toasted bread crumbs

CHILAQUILES tortilla chips, salsa verde, fried egg, feta & cotija cheese, fried jalapeno cilantro **GF** (ADD: HOUSE-MADE CHORIZO)

HOUSE-MADE PULLED PORK HASH brunch potatoes, onion, bell pepper, chimichurri, poached egg **GF**

SHRIMP & GRITS spicy shrimp, tasso ham, tomato confit & a poached egg over brown butter sage grits **GF**

LUNCH MENU \$45

MEDITERRANEAN PLATTER

CRAB CAKES with lemon caper tartare sauce

BRUSCHETTA tomato, basil, mozzarella, red onion, balsamic

BUTTERMILK FRIED CHICKEN 2-piece brined dark meat, elote (grilled corn w/ cotija, paprika-chili butter, cilantro), texas potato salad, jalapeño cheddar corn bread

ST. LOUIS BACK RIBS half rack of memphis style bbq, slathered with house-made bbq sauce, served with cole slaw, dawg fries **GF**

ATLANTIC SALMON *cooked 'medium'* pan seared with asian stir fry (daikon, carrots, zucchini), white rice, bulgogi-pineapple glaze

PASTA FLORENTINE campanelle pasta, zucchini, red onion, spinach, mushrooms, gruyere cheese, blue cheese butter **ADD CHICKEN OR BACON**

SALADS

CAESAR SALAD romaine leaf, jalapeño-white cheddar caesar dressing, shredded parmesan, garlic parmesan croutons, **GF w/o croutons**

FIELD GREENS roasted spiced winter squash, toasted pepitas, pickled shallots, goat cheese, honey-mustard vinaigrette **GF**

DESSERTS (SHARED OR INDIVIDUAL)

SHARED

DESSERT PLATTER white chocolate & ghiradeli chocolate chip cookies, lemon bars, blonde toffee bars

INDIVIDUAL (\$4 ADD-ON TO PRIX FIXE)

BROKEN CONE SUNDAE vanilla bean ice cream, waffle cone crumbles, hot fudge, whipped cream, marachino cherry

BROWNIE ice cream, chocolate and caramel