brunch menu

MAINS ⁹		BEVERAGES ⁹	
CHILAQUILES corn tortilla chips tomato salsa diced onions sour cream and queso fresco 2 eggs (sunny up, over, or scrambled) v/GF add chicken or shrimp	19	SEAFOOD BLOODY MARY COCKTAIL classic bloody mary shrimp cocktail jumbo lump crabmeat pickle Manchego cheese olive celery cucumber	24
SHRIMP & CHORIZO FRITTATA open face omelette sauteed shrimp grilled Spanish chorizo onion cilantro	26	MIMOSAS watermelon mango pomegranate	12
artisan mixed green salad <i>GF</i> SHRIMP & CHEESE GRITS pan-fried shrimp scallion parsley cheesy grits topped with bacon <i>GF</i>	25	COFFEE CAPPUCCINO 7 ESPRESSO ICE COFFEE caramel vanilla mocha	7.50 7 8
TUNA AVOCADO TOAST toasted multigrain bread sliced avocado pan-seared tuna Siracha sauce artisan mixed green salad	25		
SHORT RIB OF BEEF burgundy wine sauce home fries sauteed peppers caramelized onions sauteed spinach 2 eggs (sunny up, over or scrambled) GF	29	SIDES 9 BACON	C
BELGIUM WAFFLE pear & apple compote sliced strawberries fresh whipped cream maple syrup <i>v</i>	16	SAUSAGE HOME FRIES sauteed peppers caramelized onions	3
POTATO & CHEESE FRITTATA seasoned with swiss cheese parsley chives tomato red onion avocado salad v/g_F	18	TOMATO RED ONION AVOCADO SALAD	10
ANGUS BEEF BURGER lettuce tomato pickle fries	25		
LOBSTER BLT fresh lobster seasoned mayonnaise pancetta, lettuce tomato brioche bun fries	36		



 ${\it V}$ ~ Vegetarian ${\it \&}$ Contains nuts ${\it GF}$ ~ Gluten Free Please ask your server for Vegan options.

Please inform your server if anyone in your party has any food allergies.

*Consuming raw or undercooked meats, fish, and shellfish may increase the risk of food-borne illness, especially if you have certain medical conditions.

CUSTOMER PRICING NOTE: 4% discount per cash purchase For your convenience, 20% gratuity will be added to parties of 6 or more.

