

brunch menu

MAINS

CHILAQUILES 19

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 9

SHRIMP & CHORIZO FRITTATA 26

open face omelette sauteed shrimp
grilled Spanish chorizo onion cilantro
artisan mixed green salad **GF**

SHRIMP & CHEESE GRITS 25

pan-fried shrimp scallion parsley
cheesy grits topped with bacon **GF**

TUNA AVOCADO TOAST 25

toasted multigrain bread sliced avocado
pan-seared tuna Siracha sauce
artisan mixed green salad

RIBEYE OF BEEF (CEDAR RIVER FARMS) 29

our 9oz steak, served with home fries
sauteed peppers, caramelized onions
sauteed spinach 2 eggs
(sunny up, over or scrambled) **GF**

BELGIUM WAFFLE 16

pear & apple compote sliced strawberries
fresh whipped cream maple syrup **V**

POTATO & CHEESE FRITTATA 18

seasoned with swiss cheese parsley chives
tomato red onion avocado salad **V/GF**

ANGUS BEEF BURGER 18

lettuce tomato pickle fries

LOBSTER BLT 36

fresh lobster seasoned mayonnaise pancetta,
lettuce tomato brioche bun fries

BEVERAGES

SEAFOOD BLOODY MARY COCKTAIL 18

classic bloody mary shrimp cocktail
jumbo lump crabmeat pickle
Manchego cheese olive celery
cucumber

MIMOSAS 12

watermelon mango pomegranate

STELLA ARTOIS 8

NÜTRL 11

black cherry watermelon

COFFEE

ESPRESSO 7

ICE COFFEE 8

caramel vanilla mocha

SIDES

BACON 8

SAUSAGE 8

HOME FRIES 8

sauteed peppers caramelized onions

TOMATO RED ONION 10

AVOCADO SALAD



V ~ Vegetarian  Contains nuts **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.