

## MAINS

### Pain Perdu \$18

old style french toast, in a rich cream and egg batter, cinnamon, served with fresh berries, whipped cream, maple syrup

### Classic Waffle \$18

buttermilk batter, topped with whipped cream, seasonal fruit, & Vermont maple syrup

### Chocolate Banana Waffle \$18

buttermilk banana cocoa powder batter, topped with whipped cream, sliced banana, & Mexican chocolate sauce

### Smoked Salmon Benedict \$24

cronut, chèvre avocado, king salmon lox, poached eggs, basil lemon hollandaise sauce, ikura

### Carnitas \$24

pork carnitas, flour tortillas, salsa verde, guacamole, pico de gallo salsa

### Breakfast Tacos \$22

three tacos with breakfast patatas, chorizo scramble, guacamole, onion, cilantro, lime

### Shrimp & Grits \$24

gulf prawns, andouille sausage, maple glazed bacon, creamy polenta, sofrito, cajun andouille sauce

### Chilaquiles \$18

tortilla chips with salsa verde, crema, cilantro, black beans, topped with two sunny side up eggs GF

### Fish Tacos \$16

two beer battered rock cod tacos, apple cabbage slaw, mayonnaise, hot sauce, choice of flour or corn tortilla

### Frittata \$24

farm egg, sundried tomato, diced tomato, onion, zucchini, carrots, three cheese blend

### Steak & Eggs \$26

bavette steak, two eggs, breakfast patatas, cream sauce

### Desayuno Ingles \$22

two eggs, sausage, bacon, breakfast patatas, black beans, roasted tomatoes

### Heuvos Mayas \$20

corn tortilla, fried eggs, ham, peas, black beans, salsa, xnipec curtido, plantains

March 29th 2024

Chef De Cuisine Gulsidel Velázquez Ayala

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*\*Regarding the safety of consuming fresh, partially cooked fish, information is available upon request.*

### Broken Eggs \$20

sunny side up eggs, sweet peppers, onion, potato, chorizo, sherry

### Tostado \$18

house bread, avocado, cherry tomatoes, burrata cheese, two eggs (fried or scrambled)

### Enmoladas \$22

house mole poblano enchiladas, queso fresco, crema, two eggs (scrambled or fried), black beans.

## HEARTY SANDWICHES

### The B.E.L.T\* \$22

served on rye bread, maple glazed bacon, two sunny side up eggs, lettuce, roasted seasoned tomatoes, garlic aioli

### Steak Sandwich \$22

grilled steak, panela cheese, cream sauce, guajillo chili, onion

## SALADS

### Caesar\* \$17

gem lettuce, caesar dressing, anchovy, asiago cheese crisp GF

### Spring Salad \$17

spring greens, daikon radish, pickled onion, marcona almond brittle strawberry port vinaigrette GF

## BRUNCH SIDES

### Biscuit and Jam \$8

house made buttermilk biscuit, whipped butter, house made jam

### Bread and Butter \$8

baked in house, whipped truffle butter

## ALL AMELIA WYNN WINERY WINES ARE AVAILABLE FOR RETAIL PURCHASE

Take Amelia Wynn Winery wines home with you!

## 50% OFF ALL RETAIL BOTTLE SALES of Amelia Wynn Winery wines!

Join us Wine Wednesdays!

We offer 30% off all wine bottles  
**in house** when you dine with us!

## AMELIA WYNN WINE FLIGHTS AVAILABLE DURING BRUNCH & DINNER