BRUNCH MENU



gather friends and be welcome

Cocktails

Traditional Bloody Mary 15 VODKA, HOUSE-MADE BLOODY MARY MIX GARNISHED WITH BACON, SPICED GREEN BEAN LIME

Spicy Bloody Good Time 18 VODKA, ANCHO REYES LIQUOUR, EMPIRICAL DORITOS LIQUOUR, HOUSEMADE BLOODY MARY MIX, BACON, SPICED GREEN BEAN, LIME

Traditional Mimosa SPARKLING WINE AND FRESH ORANGE JUICE **Lavender Lemonade Mimosa** 14 Sparkling wine, lemonade, Lavender syrup

Ginger-Peach Bellini SPARKLING WINE, PEACH PURÉE, GINGER SYRUP

An Old Fashioned Date 18 RYE WHISKEY, ORANG BITTERS, CINNAMON SYRUP, DATE CRYSTAL AND BACON RIM, ORANGE TWIST

19

19

- **Cucumber-Mint Gin Fizz** GIN, MUDDLED CUCUMBER, FRESH MINT, LIME JUICE, SODA WATER
- 14 Espresso Martini 18 VODKA, ST. GEORGE NOLA COFFEE LIQUOUR, FRANGELICO, MAPLE SYRUP, ESPRESSO

Paper Plane bourbon, aperol, amaro nonino, lemon juice

WARM CIABATTA BREAD WITH HOUSE-MADE STRAWBERRY-BASIL BUTTER WILL BE SERVED UPON ARRIVAL. FIRST ORDER IS COMPLIMENTARY, ADDITIONAL ORDER \$6.

Pomegranate Avocado Cups (2) 🔍 🧶

RIPE AVOCADO HALVES, POMEGRANATE SALSA, FRESH CILANTRO, MINT, PRESERVED LEMON VINAIGRETTE

12

Salmon Toasts (3)* 🔎

Starters

SMOKED SALMON, CRISP CIABATTA, GOAT CHEESE, CAPERS, PICKLED ONIONS

Vegan Parfait 🛭 🐞

NON-DAIRY YOGURT, HOUSE-MADE GRANOLA, FRESH BERRIES

Shrimp Remoulade* 🤎

CHILLED JUMBO CAJUN BOILED SHRIMP, HOUSE-MADE REMOULADE SAUCE, SPRING MIX

Felipe's Soup

cup 7/bowl 10

CREATED FRESH DAILY, ALWAYS DELICIOUS!

14 Sriracha Deviled Eggs (3)* 🖤

CREAMY DEVILED EGGS, HOUSE-MADE SRIRACHA, CANDIED BACON

Grip of Bacon 🛛 🏾 🌑

HANDFUL OF BACON COATED WITH BROWN SUGAR, MAPLE SYRUP AND RED PEPPER FLAKES SERVED IN A PINT GLASS

Bistroux Salad 🔍 🤇

MIXED GREENS, TOMATO, CUCUMBER, BASIL, ONION, CASHEW PEPITAS, DEVIN'S CITRUS HERB DRESSING

Crab Louis Salad* 🛭 🖤

COLOSSAL LUMP CRABMEAT, CHOPPED HARD BOILED EGG, LOUIS DRESSING, HEIRLOOM GRAPE TOMATOES, SEA SALT, GRILLED ASPARAGUS

28

9

18

10

13

Mains

Eggs Benedict* (

POACHED EGGS, CANADIAN BACON, HOLLAND RUSKS, HOUSE-MADE HOLLANDAISE SAUCE SERVED WITH WILL'S SMASHED HOMESTYLE POTATOES

Smoked Salmon Benedict* 🥌

POACHED EGGS, SMOKED SALMON, HOLLAND RUSKS, CAPERS, DILL, HOUSE-MADE HOLLANDAISE SAUCE SERVED WITH WILL'S SMASHED HOMESTYLE POTATOES

Eggs Hussarde*

A NEW ORLEANS ORIGINAL - POACHED EGGS, CANADIAN BACON, MARCHAND DE VIN SAUCE, HOLLAND RUSKS, HOUSE-MADE HOLLANDAISE SAUCE SERVED WITH WILL'S SMASHED HOMESTYLE POTATOES

Eggs a la Charlie*

TWO 3OZ. BEEF TENDERLOIN FILETS, POACHED EGGS, HOLLAND RUSKS, HOUSE-MADE CHORON SAUCE SERVED WITH WILL'S SMASHED HOMESTYLE POTATOES

Eggs a la Teagan* 📢

COLOSSAL LUMP CRAB MEAT, POACHED EGGS, HOUSE-MADE HOLLANDAISE SAUCE, SALMON ROE SERVED WITH WILL'S SMASHED HOMESTYLE POTATOES

22 Omellete du Fromage*

CLASSIC FRENCH OMELET WITH GOAT CHEESE FRESH AND CHIVES SERVED WITH WILL'S SMASHED HOMESTYLE POTATOES

Mango Toasts

25 FRESH MANGO SLICES, TOASTED HOUSE-MADE SOURDOUGH FOCACCIA, HAZLENUT-PEPITA BUTTER, BLUEBERRY HOT HONEY

Shrimp &Grits*

39

20

23

24 GRILLED JUMBO SHRIMP AND A FRIED GRIT CAKE SERVED WITH N, A CREAMY TASSO HAM SAUCE WITH SMOKED PAPRIKA, CREMINI MUSHROOMS, SHALLOTS, TOMAOTO AND GREEN ONION

Pancakes (3)

4.5 FLUFFY PANCAKES AND REAL MAPLE SYRUP-BUTTER HAVE THEM PLAIN OR WITH GHIRADELLI CHOCOLATE CHIPS OR BLUEBERRIES

Ginger-Scallion Tofu Scramble

21

18

44 CRISPY SEARED TOFU SAUTÉED WITH SPINACH, FRIED SHALLOTS, GINGER, GARLIC AND DRIZZLED WITH HOUSE-MADE CHILI OIL SERVED WITH HOUSE-MADE SOURDOUGH FOCACCIA

FRESH FRUIT MAY SUBSTITUTED FOR WILL'S SMASHED HOMESTLYE POTATOES FOR AN ADDITIONAL \$3 CHARGE

-GLU

-GLUTEN FREE 🛛 -CAN BE GF 🧼 -PLANT BASED VEGAN

😞 -CAN BE VEGAN

54750 N Circle Dr. Idyllwild, CA 92549 (951) 659-1212

An 18% service charge will be added to all parties of 8 or more *Consuming rawor undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions