BRUNCH MENU



gather friends and be welcome

Cocktails

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

18 **Spicy Bloody Good Time** 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 WATER**

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

Cucumber-Mint Gin Fizz 4, GIN, MUDDLED CUCUMBER, FRESH MINT, LIME JUICE, SODA WATER

18 Espresso Martini VODKA, ST. GEORGE NOLA COFFEE LIQUOUR, FRANGELICO, MAPLE SYRUP, ESPRESSO

Paper Plane 18 BOURBON, APEROL, AMARO NONINO, **LEMON JUICE**

12

13

9

23

Starters

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

19

cup 7/bowl 10

Pomegranate Avocado Cups (2) 💌 🤎 RIPE AVOCADO HALVES, POMEGRANATE SALSA, FRESH CILANTRO, MINT, PRESERVED LEMON VINAIGRETTE

Salmon Toasts (3)* SMOKED SALMON, CRISP CIABATTA, GOAT CHEESE, CAPERS, **PICKLED ONIONS**

Vegan Parfait

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

Shrimp Remoulade* (5) CHILLED JUMBO CAJUN BOILED SHRIMP, HOUSE-MADE REMOULADE SAUCE, SPRING MIX

Felipe's Soup CREATED FRESH DAILY, ALWAYS DELICIOUS! Sriracha Deviled Eggs (4)* CREAMY DEVILED EGGS, HOUSE-MADE SRIRACHA,

14

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, 19 CASHEW PEPITAS, CITRUS HERB DRESSING

Crab Louis Salad* 30

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

Mains

Eggs Benedict* POACHED EGGS, CANADIAN BACON, HOLLAND RUSKS, HOUSE-MADE HOLLANDAISE SAUCE SERVED WITH WILL'S SMASHED HERB POTATOES

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Smoked Salmon Benedict* POACHED EGGS, SMOKED SALMON, HOLLAND RUSKS, CAPERS, DILL, HOUSE-MADE HOLLANDAISE SAUCE

Eggs Hussarde* 24 A NEW ORLEANS ORIGINAL - POACHED EGGS, CANADIAN BACON, MARCHAND DE VIN SAUCE, HOLLAND RUSKS. HOUSE-MADE HOLLANDAISE SAUCE

SERVED WITH WILL'S SMASHED HERB POTATOES Eggs a la Charlie*

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

Eggs a la Teagan* COLOSSAL LUMP CRAB MEAT, POACHED EGGS, HOUSE-MADE HOLLANDAISE SAUCE, SALMON ROE SERVED WITH WILL'S SMASHED HERB POTATOES

22 Omellete du Fromage* 20 CLASSIC FRENCH OMELET WITH GOAT CHEESE AND FRESH CHIVES SERVED WITH WILL'S SMASHED HERB POTATOES

Mango Toasts (3) FRESH MANGO SLICES, TOASTED HOUSE-MADE SOURDOUGH FOCACCIA, HAZLENUT-PEPITA BUTTER, BLUEBERRY HOT HONEY, FRESH BLUEBERRIES

Shrimp & Grits* | • 39 GRILLED JUMBO SHRIMP AND A FRIED GRIT CAKE SERVED WITH A CREAMY TASSO HAM SAUCE WITH SMOKED PAPRIKA, CREMINI MUSHROOMS, SHALLOTS, TOMATO AND GREEN ONION

Pancakes (3) 18

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

Ginger-Scallion Tofu Scramble 21

CRISPY SEARED TOFU SAUTÉED WITH SPINACH, SCALLIONS, CARROTS, FRIED SHALLOTS, GINGER, GARLIC, HOUSE-MADE SPICY CHILI OIL SERVED WITH HOUSE-MADE SOURDOUGH FOCACCIA

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



