

BRUNCH 11-2PM

-FOOD-

CHICKEN & PEARL WAFFLES 17

Fried Chicken Tenders, Pearl Waffle, Hot Honey, Cinnamon Sugar Butter

LEMON AVOCADO EGG TOAST 11

Lemon Avocado, Red Onion, Arugula, Tomatoes, Parmesan Cheese and a Sunny Side Up Egg.
+ 5 Smoked Salmon

GARLIC & HERB CHEESE SMOKED SALMON NY BAGEL 13

Smoked Salmon, Garlic & Herb Cheese, Capers, Chives, Dill on an Everything New York Bagel.

SHORT RIB HASH BOWL 18

Spinach, Tomato, Potato, Short Rib, Pickled Onion, Sunny Side up Egg, Lemon Butter Sauce

BREAKFAST FLATBREAD 15

Three Cheeses, Scrambled Eggs, Bacon and Port Wine Onions, Sundried Tomato Drizzle + \$4 Gluten Free

BACON EGG & CHEESE NY BAGEL 14

Everything Bagel, Bacon, American Cheese, Garlic Herb Cream Cheese, served with a Prospect Side Salad

NY STRIP STEAK & EGGS 22

NY Strip Steak, Scrambled Eggs & Crispy Potatoes

BREAKFAST BURGER 19

Brasstown Beef Burger, Cheddar, Applewood Smoked Bacon, Egg & Sundried Tomato Aioli on a Brioche Bun served with Fries

-BRUNCH DRINKS-

MIMOSA 5

Choice of Orange, Cranberry, Pineapple

BEERMOSA 8

Orange Blossom Pilsner & Orange Juice

PROSPECT MIMOSA 7

Grapefruit, Pineapple, Prosecco

HANSON HABANERO BLOODY MARY 10

Rimmed with Bloody Mary Salt

TEQUILOSA 10

Tequila, Lime Juice, Sparkling Grapefruit, Sparkling Wine

IRISH COFFEE 10

Irish Whiskey, Coffee, Baileys & Whipped Cream

NUTTY IRISHMAN 10

Irish Whiskey, Frangelico, Baileys, Hot Coffee & Whipped Cream

GRANDE MAGNUM MIMOSAS FOR THE TABLE

60

1.5 litre Premium Segura Viudas Brut with 3 carafes of Oj, Cranberry, Pineapple
MAKES 16 PREMIUM MIMOSAS

HAPPY HOUR 3- 6PM

-FLATBREADS \$11-

GLUTEN FREE CRUST + 4

THE JAX

Chicken, Mozzarella, Leeks, Buffalo Ranch Drizzle

MARGARET ST

Peach whipped Goat Cheese, Prosciutto, Wine soaked Figs, Almonds, Mozzarella, Micro Greens

HOT HONEY PEPPERONI

Pepperoni, Mozzarella, Marinara, Arugula, Red Pepper Honey

THE SYDNEY

Salami, Pepperoni, Bacon, Mushroom, Marinara, Mozzarella, Basil

DUUVAL!

Caramelized Mixed Mushroom, Pesto, Mozzarella, Pickled Onion, Parmesan

- DRINKS-

House Bourbon, Vodka, Tequila, Rum, Gin \$6

Single Mixers

House Martini, Old Fashioned, Margarita \$8

DRAFT BEERS \$2 OFF

House Sparkling \$5

House Wine \$4

Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet

IMPORTANT INFORMATION

Most Menu Items Are As Described With Room For Very Little Substitutions.

1 Drink per ID per person, at any given time, we do not do multiple glasses at once.

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% Gratuity will be added to parties 6 or more