



Brunch

10 AM - 2 PM

For the Table

PIZZA FRITTA \$12

fried dough, cinnamon sugar or powdered sugar

BRAISED SHORT RIB

EMPANADAS \$16

queso fresco, pickled red onion, chimichurri aioli

WARM HOUSEMADE BANANA BREAD \$12

whipped brown butter

AVOCADO TOAST \$16

(AGF) hard egg, tomato, shallot, everything seasoning, toasted ciabatta, micros

SHRIMP & GRITS \$22

(GF) pancetta, corn blistered tomatoes, crispy grits, citrus butter

MINI LOBSTER ROLLS \$26

(three) warm main lobster, fresh herbs, brioche

ROASTED BEET CARPACCIO \$15

(GF) warm burrata, maracona almonds, toasted sherry vinaigrette, arugula, pickled crispy shallots

PARFAIT \$14

vanilla custard, macerated berries, house made peanut butter granola

SHRIMP TOSTONES \$18

avocado mash, grilled shrimp, tomato, red onion, grilled shrimp, kimchi sauce

SPICY TUNA GUACAMOLE \$18

(GF) corn tortillas

NICOISE SALAD

INDIVIDUAL \$14 | TABLE \$24

(GF) fresh poached ahi-tuna, hard egg, green beans, tomato, capers, roasted potatoes, anchovies, house vinaigrette

Sides

HOMEFRIES \$6 TOAST \$4

BACON \$6 ciabatta, baguette, rye marble, gluten free

TWO EGGS \$5 GREENS \$8

AVOCADO \$3 GARDEN SALAD \$6

CORNED BEEF HASH \$10

Large Plates & Benedicts

HUEVOS RANCHEROS \$26

(AGF) refried black beans, braised short-rib, salsa verde, mashed avocado, cilantro lime sour cream, cotija, sunny eggs

CORN FLAKE DUSTED FRENCH TOAST \$22

rum fried bananas, cinnamon mascarpone

CORNED BEEF HASH \$24

(GF) caramelized onions, 2 poached eggs, pickled bell peppers

CHEF'S FEATURED FRITTATA \$22

(AGF) house salad, toast

STEAK, EGGS & GREENS \$27

(GF) 4oz filet, 2 eggs, crispy potato hash, greens, toast

BELGIAN WAFFLE \$20

macerated berries, whipped brown butter

B.A.L.T. BENNY \$30

(AGF) bacon, avocado mash, lobster, blistered tomatoes, ciabatta, key lime hollandaise

CHICKEN & WAFFLES BENNY \$24

buttermilk fried chicken, cajun mornay, hot honey

CLASSIC BENNY \$19

(AGF) ham, poached egg, hollandaise

SALMON BENNY \$24

(AGF) crispy capers, sauteed spinach, lemon dill hollandaise

Handhelds Served with choice of fries or house salad

CROQUE MONSIEUR \$24

smoked ham, gruyere, toasted and broiled with bechamel sauce

BRUNCH SMASH BURGER \$20

(AGF) bacon shallot jam, OE egg, garlic aioli, arugula

STEAK SAMMY \$27

(AGF) grilled filet mignon, caramelized onions, mushrooms, mozzarella, Roman's steakhouse sauce, horseradish aioli, toasted baguette

CLASSIC BREAKFAST SAMMY \$18

(AGF) bacon or ham, 2 fried eggs, american cheese

Kids Menu

WAFFLE \$8

SCRAMBLED EGGS \$10
& TOAST

FRENCH TOAST \$10

(GF) Gluten Free / (AGF) Available Gluten Free upon request / (V) Vegetarian
Items can only be removed - No Substitutions | Quality of well & medium well proteins cannot be guaranteed
No split checks on parties of 6 or more | 20% gratuity added to parties of 8 or more