Brunch Menu

Saturday & Sunday llam - 3pm

NUTELLA STUFFED FRENCH TOAST \$14

Classic French Toast stuffed with creamy hazelnut spread, topped with fresh strawberries, powdered sugar, and dusted with cocoa

TTALIAN EGGS BENNY \$17

Poached eggs topped with housemade hollandaise over grilled Italian Panella bread and crispy prosciutto

BECA \$13

Bacon, egg, cheese, and avocado on toasted brioche topped with Nashville hot sauce and served with a side of our signature roasted potatoes

JERSEY GEM \$13

Taylor Ham, egg, and cheese on toasted brioche served with a side of our signature roasted potatoes

AVO TOAST \$15

Grilled Panella bread, seasoned ricotta, mashed avocado, poached eggs, arugula, & hot honey

BLT FRITTATA \$16

Bacon, spinach, tomato, fresh mozzarella

FRENCH TOAST CLUB HAM & EGG \$14

Classic thick sliced french toast piled high with scrambled eggs and smoked ham with a side of Vermont maple syrup for dipping

SHAKSHUKA IN SKILLET \$15

3 eggs simmered in a Rich smokey and slightly spicy tomato sauce served sunny

side up topped with crumbled goat cheese and fresh cilantro

BREAKFAST BURRITO \$14

Plain tortilla stuffed with cheesy scrambled eggs, cilantro lime rice, house-made pico, avocado, black beans, and Nashville hot sauce

CHICKEN & WAFFLES WITH SAUSAGE GRAVY \$18

Crispy fried chicken breast topped with house-made sausage gravy served over a warm waffle

BREAKFAST FLATBREAD \$16

Cheese, scrambled egg, sausage, sauteed onion, roasted tomato aioli, and scallions

SIDES

Bacon

Taylor Ham

Signature Potatoes Rosemary, thyme, parmesan

KIDS

Pancakes Plain or Chocolate Chip

French Toast - Plain

Waffle - Plain

Cheesy Scrambled Eggs

Chocolate Milk

Apple Juice

COFFEE

Latte Hot or Iced

Cappuccino Hot or Iced

Coffee Regular and Decaf

Red Eye Coffee

Cafe Mocha

Hot Chocolate

Assorted Specialty Teas



DRINKS

Mimosa \$9

A.B. Signature Bloody Mary \$9
Bottomless Brunch \$21

with purchase of entree

There is a 90min. limit for Bottomless Brunch



*Flavor shots available upon request: Vanilla, Hazelnut

