



## BRUNCH MENU

### ENTREES

#### MAINE LOBSTER ROLL - 26

CELERY, DILL, CHIVES, BUTTER TOASTED ROLL SERVED WITH POTATO CHIPS

#### AVOCADO TOSTADA - 18

AVOCADO MASH, MIXED GREENS, POACHED EGGS, QUESO FRESCO, TOASTED SPICY PUMPKIN SEEDS, CORN TOSTADA, FINGERLING POTATOES

#### SHRIMP & GRITS - 21

CHEESE GRITS, CAJUN SHRIMP. POACHED EGGS. TURKEY BACON BITS, PEPPERS

#### FRENCH TOAST MEZCAL - 18

GRAND MARNIER BATTER, TOASTED ALMONDS, MIXED FRUIT, CINNAMON INFUSED AGAVE, MEZCAL WHIPPED CREAM

#### STEAK & EGGS - 22

NY STEAK, EGGS, CHIMICHURRI, FINGERLING POTATOES

#### AJI EGGS BENEDICT - 19

ENGLISH MUFFIN TOPPED, TURKEY BACON, POACHED EGGS, AIL AMARILLO CHEESE SAUCE, FINGERLING POTATOES

#### GRANOLA & PEACHES - 18

GRANOLA, GREEK YOGURT, TOASTED PUMPKIN SEEDS, BLUEBERRIES, PEACHES, CARAMELIZED CINNAMON CLOVES

#### ENGLISH BREAKFAST - 19

GARBANZO BEANS, CHARRED TOMATO, MANCHEGO CHEESE, CHICKEN SAUSAGE, POACHED EGGS  
SERVED WITH MIXED GREENS, FINGERLING POTATOES, COUNTRY STYLE BREAD

### SIDES

TURKEY BACON - 6

CHICKEN SAUSAGE - 8

SCRAMBLED EGGS - 7

AVOCADO - 6

### DESSERT

CREME BRULEE - 13

FLOURLESS CHOCOLATE CAKE - 13

### BOTTOMLESS DRINKS

\$30 PER PERSON FOR 90 MINUTES

#### CHOICE OF:

CLASSIC MIMOSA

HIGHKEY MIMOSA

RED OR WHITE SANGRIA

BLOODY MARY

SCREWDRIVER

MARGARITA