



# Veuve Clicquot

■ WEEKEND BRUNCH ■

VEUVE TRUFFLE FRIES (gc)  
parmesan, parsley, truffle oil 12

CAVIAR & POTATO CHIPS  
Caviar, Creme Fraiche 19

STRAWBERRY & BURRATTA  
prosciutto, pesto, evoo, balsamic 17

## BITES

YELLOWFIN TUNA  
ginger, soy, cucumber  
wasabi crema, wonton chips 18

ROASTED OYSTERS  
4 garlic, butter, breadcrumbs 17

SALMON TARTARE (gc)  
avocado, wasabi, soy 18

SHRIMP COCKTAIL (gc)  
4 jumbo shrimp, lemon 18

## PLATES

BUTCHERS SMASH BURGER BOX  
angus burgers, mushrooms, gouda, baby arugula,  
peppercorn sauce, brioche bun, french fries 24

GRILLED BRANZINO (gc)  
Branzino, capers, cherry tomatoes, EV olive oil 48

STEAK FRITES (gc)  
grilled sliced filet, fries, peppercorn sauce 36

PITA CRUSTED SALMON  
couscous, arugula, tzatiki, lemon oil 34

SURF & TURF EGGS BENEDICT  
poached egg, braised short rib & poached lobster,  
hollandaise sauce, pressed croissant 36

## BOWLS

SHRIMP GREEN GODDESS SALAD (gc) (V)  
greens, chickpeas, hearths of palm, tomato,  
red onion, red pepper, creamy herbal dressing 26

GRILLED CHICKEN & AVO CEASAR SALAD  
romaine, avocado, shaved parmesan, garlic butter  
croutons, chickpeas, house dressing 22

PEAR PASTA PURSES (V)  
pear & gorgonzola pasta, brown butter, sage 26

ANGRY SHRIMP RIGATONI  
rigatoni, spicy cognac cream tomato sauce 28

WILD BERRY WAFFLES  
waffles, berry compote, berries, whipped cream 20

SHAKSHUKA SKILLET  
tomato sauce poached eggs, cumin, paprika 22

## ■ SIGNATURE BRUNCH BOARD ■

Bacon Egg & Cheese Croissant, Pancakes & Maple Syrup, Vegetable & Egg Frittata, Pork Sausages  
Short Rib Sliders, Crispy Fried Chicken & Waffles, Cut Seasonal Fruits

\$29.50 per person - Minimum 2 Guests

(V) Vegetarian items (gc) Gluten conscious with some modifications from our kitchen

Please advise your server about food sensitivities & severe allergies, not all ingredients are listed. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

V4

\*20% Gratuity will be added to parties of 5 or more. \$12 Sharing Plate Fee may apply

# SIPS



# Veuve Clicquot

■ REIMS FRANCE ■

VEUVE "YELLOW" LABEL

Glass 20 / Bottle 89

VEUVE ROSE

Glass 26 / Bottle 109

COOL SIPS

Choose any 4 or 5 for a tower

ROSE WINE

Chateau de Berne "Romance" 12

APEROL SPRITZ

aperol, prosecco, soda water, orange slice 11

FLY LIKE A BUTTERFLY

No. 3 Gin, blueberry, lemon, tonic 14

SGROPPINO

lemon sorbet, prosecco, vodka 16

PALOMA

pink grapefruit, club soda, 1800 Reposado 15

ESPRESSO MARTINI

fresh espresso, vanilla vodka, coffee liquor, sea salt 13