

# BRUNCH MENU

## BRAIDED BRIOCHE FRENCH TOAST

Berry Glaze | Mascarpone Cream | \$16

## TIDE EGGS BENEDICT

Hollandaise Sauce | English Muffins | Blue Crab Meat |  
Spinach | Hash Browns | \$25

## OLD FASHIONED PANCAKES

Wild Berry Syrup | Chocolate Chips | \$16

## BREAKFAST FLATBREAD

Heirloom Tomatoes | Mozzarella | Prosciutto |  
Watercress | Sunny Side Up Eggs | \$18

## CHORIZO GRAVY AND BISCUITS

Sunny Side Up Eggs | \$18

## BLACK ANGUS BRUNCH BURGER

Cheddar Cheese | Bacon | Sunny Side Up Egg |  
Lettuce | Tomato | Hand Cut Fries | \$22

## ANGUS FILET MIGNON

6oz Filet | Fried Egg | Hash Browns | Ranchero Sauce | \$45

## EGGS YOUR WAY

Fried Eggs or Scrambled Eggs | Bacon | Hash Browns | \$16

*Consuming raw or undercooked meats, seafood, shellfish,  
or eggs may increase your risk of food borne illnesses.*

## MIMOSA FLIGHT

Bottle Of Prosecco  
4 Juices  
Orange / Pineapple / Grapefruit / Cranberry  
\$55

## SINGLE MIMOSA

Prosecco / Orange Juice  
\$10

## HARVEST BLOODY MARY

House Made Mix  
Blue Cheese Olives / Bacon / Celery  
\$9

## FIG & BLU

Figenzia Vodka  
Dry Vermouth  
House Made Fig Jam  
Blu Cheese Olives  
\$13

## WHITE OR RED SANGRIA

\$9

## ORANGE OR GRAPEFRUIT CRUSH

Vodka / Triple / Fresh squeezed juice / Soda  
\$10