



Brunch

BRUNCH STANDARDS

CHICKEN OR THE EGG 18.50
There deviled eggs topped with hot honey chicken tender

SEASONAL FRENCH TOAST 13.50
Two slices of challah, pumpkin syrup, maple syrup, whipped cream, and toasted pumpkin seed

STUFFED CHALLAH FRENCH TOAST 15.50
Challah stuffed with cannoli cream

AVOCADO TOAST 15.50
Smashed and seasoned avocado, tomatoes, pesto, and greens on whole grain. Add a fried egg for \$2.50

CHICKEN & WAFFLES 19.50
Fried chicken coated in maple hot honey with a sugary liege waffle

BISCUITS & GRAVY 14.50
Southern gravy on homemade cheddar & chives biscuit

BUTTERMILK PANCAKES 14.50
Two pancakes, maple syrup, powdered sugar, butter

THE GOODMARK STANDARD 16.50
Two eggs any style served with breakfast potatoes, sausage or bacon and choice of toast

'YOUR WAY' OMELETTE 16.50
Choice of bacon, sausage, ham, onion, bell pepper, mushroom, spinach, kale

PATATAS BRAVAS 14.50
Two eggs and potatoes with a thick, flavorful bravas sauce

FRIED EGGS BENEDICT 15.50
Two fried eggs served atop of crispy thick-cut bacon and an english muffin with hollandaise sauce

THE GOODMARK BURGER 19.50
Half-pound burger covered with horseradish cheddar sauce and caramelized onions

BREAKFAST BURGER 17.50
Quarter-pound burger, fried egg, thick cut bacon, and cheddar on a brioche bun

STEAK & EGGS 23.50
5 oz skirt steak, two fried eggs, chimichurri, served with breakfast potatoes.
Upgrade to 12oz steak for additional \$11.00

YOGURT PARFAIT 9.50
Fresh fruit, yogurt, toasted coconut granola

DRINKS

MIMOSA OR BELLINI 9.50

Available juices: orange, peach, pineapple, guava, POG, strawberry, blackberry, raspberry

'BOTTOMLESS' MIMOSAS AND BELLINIS 24.50

Bottomless Mimosas and Bellinis available with purchase of a Brunch Standard. One per person with a 90-minute limit and no later than 3:00pm. No sharing or substituting.

GOLDEN HOUR 13.50

Our take on the screwdriver with mango, lemon juice, and a frothy egg white topping

RASPBERRY BASIL FRESCA 13.50

Vodka, lemonade with muddled raspberries and basil

BLOODY MARIA 13.50

Tequila with a blend of tomato and blood orange juices and jalapeno-infused lime

NIKKI-ON-THE-BAR 16.50

Spicy and peppery bloody mary with hot sauce and horseradish

GINA-OFF-THE-BAR (N/A) 12.50

Muddled blackberry mixed with coconut puree and basil simple syrup

SALADS

SIGNATURE STEAK SALAD 25.50

Broiled skirt steak over fall greens with house vinaigrette, red onion, and gorgonzola. Substitute chicken or salmon

CAESAR SALAD 15.50

Homemade Caesar dressing over kale & romaine mix and focaccia croutons

PEAR & BEET SALAD 16.50

Classic pear and roasted beet served with goat cheese on a bed of greens in a house vinaigrette

SIDES

PATATAS BRAVAS 8.50

ONE EGG (ANY STYLE) 2.50

THICK CUT BACON 6.50

SAUSAGE 6.50

CANDIED BACON 9.50

FRESH FRUIT 9.50

TOAST 5.50

DRINKS

COFFEE 4.50

ESPRESSO 6.50

CAPPUCCINO 8.50

SODAS / ORANGE JUICE 4.50