



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