

# THE HIGHLAND

## BREAKFAST

°items can be modified to be GF  
make it egg whites \$2  
add peppers & onions to home fries  
\$1.50

**TWO EGGS\*** v  
your way, served with  
home fries and toast \$12

**OMELET\***  
choose two + cheese  
spinach l tomato l onion l broccoli  
peppers l avocado l bacon  
served with home fries and toast \$15  
american or cheddar  
feta or goat +\$1

**EGGS BENEDICT\***  
english muffin, canadian bacon,  
homemade hollandaise,  
served with home fries \$16

**SPINACH & TOMATO BENEDICT\*** v  
english muffin, spinach, roasted  
tomato, homemade hollandaise,  
served with home fries \$15  
add jumbo crab \$8

**CHICKEN & WAFFLE BENEDICT\***  
belgium waffle, fried chicken,  
homemade hollandaise,  
served with home fries \$17

**STEAK & EGGS**  
marinated skirt steak,  
eggs your way,  
homefries and toast \$19

**BACON, EGG & CHEESE**  
toasted plain bagel,  
served with home fries \$14

**CARNITAS HASH** GF, DF  
shredded carnitas, home fries,  
peppers and onions, avocado,  
fried egg \$18

**BREAKFAST BOWL** GF, DF  
scrambled eggs, peppers & onions,  
bacon, avocado, home fries,  
spicy aioli \$16

**QUICHE** v  
spinach, tomato, deep dish pastry  
crust, dressed mixed greens \$12

**BRUNCH FLATBREAD**  
mozzarella, bacon, runny eggs \$15

## TOASTS

multigrain or sourdough  
GF toast +\$1  
**AVOCADO** v, DF  
pickled red onion, hard boiled egg \$13

**CARAMEL APPLE** v  
homemade caramel,  
candied pecans \$10

**BANANA** v, DF  
creamy peanut butter,  
honey \$10

**NUTELLA** v  
fresh strawberries \$10

## SWEETS

**CINNAMON SWIRL PANCAKES** v  
gooey cinnamon sauce,  
vanilla glaze \$16

**PANCAKES** v  
lemon sugar, seasonal berries,  
powdered sugar, maple syrup \$15

**BELGIUM WAFFLE** v  
powdered sugar, maple syrup \$11  
+ fresh berries \$1.50  
+ fresh bananas \$1.50

**BRIOCHE FRENCH TOAST** v  
seasonal berries, candied pecans,  
powdered sugar \$16

**CARAMEL APPLE FRENCH TOAST**  
apples, homemade caramel \$17

**CHICKEN & WAFFLES**  
belgium waffle, crispy chicken breast,  
powdered sugar, maple syrup \$16

**CINNAMON BUN** v  
warm gooey cinnamon, icing \$9

**VEGAN BANANA BREAD BUN** vG  
coconut icing, brulee banana \$12

## SIDES

**THICK CUT BACON** (3) GF, DF \$8

**TURKEY SAUSAGE** GF, DF \$6

**VEGAN BACON** vG \$6

**2 EGGS** \$5

**KIDS PANCAKE** \$5

**HOME FRIES** GF, vG \$5  
peppers & onions +\$1.50

**FRIES** GF, vG \$6

**SWEET FRIES** v \$7

**BAGEL & CREAM CHEESE** v \$4

OUR FRYER IS CELIAC FRIENDLY

v vegetarian, GF gluten free,  
vG vegan, DF dairy free

\*CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL  
CONDITIONS.

## BRUNCH

**FRENCH ONION SOUP**  
classic homemade recipe \$12

**BRUNCH BURGER\***  
short rib, brisket, sirloin, american,  
thick cut bacon, fried egg,  
caramelized onion aioli, fries \$21

**BURGER\***  
short rib, brisket, sirloin, american,  
lettuce, tomato, red onion, pickles,  
HIGH sauce, fries \$18

**GOAT CHEESE BURGER**  
short rib, brisket, sirloin, citrus aioli,  
red wine onion jam, goat cheese,  
fries \$21

**FRIED CHICKEN SANDWICH**  
lettuce, pickles, HIGH sauce, fries \$16  
add buffalo sauce +\$1

**BLT**  
bacon, lettuce, tomato, mayo,  
multigrain toast, fries \$14  
make it vegan +\$2

**VEGAN BAHN MI** vG  
hoisin glazed tofu, pickled veggies,  
vegan spicy mayo \$16

**CHICKEN, BACON, AVOCADO SANDWICH**  
grilled chicken, lime spiced aioli,  
tomato, toasted brioche bun,  
fries \$16

**CHICKEN CAESAR WRAP**  
crispy chicken, romaine,  
wheat wrap, fries \$16

**WINGS** GF  
(12) choice of buffalo, bbq,  
mango habanero, sweet chili \$17  
add mike's hot honey \$2

**CHEESESTEAK EGGROLLS**  
homemade ketchup \$14

**TUNA POKE BOWL\*** GF, DF  
quinoa, avocado, cucumbers,  
carrots, spicy mayo \$16

**CHEESE FLATBREAD**  
mozzarella, homemade marinara \$13

## SALADS

**STEAK** GF, DF  
marinated skirt steak, spring mix,  
tomato, red onion, balsamic  
dressing \$18

**CAESAR** GF, v  
parmesan crisps, spiced cashews \$14  
make it vegan \$2

salad enhancements:  
add grilled or crispy chicken \$8  
add grilled shrimp \$10  
add salmon\* \$12

There will be a 3% charge for all  
credit transactions

Parties of 6+ will automatically be  
charged 20% gratuity  
Please notify your server with any food  
allergies for accommodations  
Not all ingredients used to create a  
dish are listed on the menu

Ask your server about  
our swag

BRUNCH

MENU

# THE HIGHLAND

## BRUNCH COCKTAILS

**HIGHLAND MARY**  
vodka, signature mix, jumbo shrimp,  
thick cut bacon, celery, olives \$14



**THE HOUSE CUP**  
pimm's No. 1, gin, cucumber, lemon, mint,  
splash of bubbly \$13

**PALOMA**  
espolon, grapefruit, lime, agave, salt rim \$13

**APEROL SPRITZ**  
aperol, sparkling water, champagne \$13

**COFFEE / JUICE**  
river brothers coffee \$4  
cold brew \$4  
nespresso single \$5 double \$6  
fresh squeezed orange juice \$5  
apple juice \$4  
cranberry juice \$4

## BEER

ask about our  
beer flights

**DRAFT**  
Victory Brotherly Love | Hazy IPA [6.0% ABV] \$7  
Bells Two Hearted | American IPA [6.4% ABV] \$8  
Downeast | Craft Cider [5.1% ABV] \$7  
Fat Head's Head Hunter | West Coast-Style IPA [7.5% ABV] \$7  
Fiddlehead | American Hazy IPA [6.2% ABV] \$7  
Guinness Draught | Irish Stout [4.2% ABV] \$7  
La Chouffe Blond | Belgian Blond [8% ABV] \$8  
Miller Light | American Light Lager [4.2% ABV] \$4.5  
Stella Artois Lager | International Pale Lager [5% ABV] \$7  
Troegs Perpetual IPA | Imperial Pale Ale [7.5% ABV] \$7  
Weihenstephaner Hefeweissbier | Weissbier [5.4% ABV] \$8

**SELTZERS**  
Stateside Vodka Soda [4.5%] \$9 ask about our  
Black Cherry | Grapefruit | Orange seasonal drafts  
Green Tea | Green Tea Lemonade  
Surfside [4.5%] \$9  
Iced Tea Vodka | Ice Tea lemonade Vodka  
High Noon Tequila | Hard Seltzer [4.5%] \$9  
Strawberry | Lime | Grapefruit | Passion Fruit

**MAKE YOUR  
BRUNCH BOOZY!**  
take advantage  
of \$5 bloody marys  
and mimosas

**CHAMPAGNE FLIGHT**  
bottle of champagne,  
choice of 3 fresh juices \$35  
cranberry, pineapple, orange,  
blueberry, strawberry



NA Stella \$5  
NA Guinness \$5  
NA Root Beer \$5

## WINE



WHITES

**PINOT GRIGIO | I CASTELLI**  
Della Venezie, Italy  
\$13 glass /\$52 bottle  
fresh, bright, deliciously drinkable

**PINOT GRIGIO | SANTA MARGHERITA**  
Trentino-Alto Adige, Italy  
\$16 glass/\$64 bottle  
clean, intense aroma, dry golden apple taste

**CHARDONNAY | DECOY**  
Sonoma, CA  
\$16 glass/\$64 bottle  
bright, crisp acidity with layers of citrus

**SAUVIGNON BLANC | RATA**  
Marlborough, NZ  
\$13 glass / \$52 bottle  
crisp, racy with aromatic grapefruit type intensity.

**RIESLING | LAMOREAUX LANDING**  
Finger Lakes, NY  
\$13 glass / \$52 bottle  
slightly off-dry with wonderful acidity and  
stone fruit flavor

**PROSECCO SPLIT | BRILLA**  
\$14 glass  
vicacious, fine and persistent bubbles

**ROSÉ | WHISPERING ANGEL**  
Cotes de provence, France  
\$16 glass/ \$64 bottle  
dry (zero sugar) and smooth, fresh berry with floral nose

SPARKLING & ROSÉ

REDS

**PINOT NOIR | RASCAL**  
Willamette Valley, OR  
\$13 glass / \$52 bottle  
lean and earthy, slight strawberry type elegance

**CABERNET SAUVIGNON | CHRONIC CELLARS**  
Pasa Robles, CA  
\$15 glass / \$60 bottle  
more fruit up front as in all paso cabs  
dark, rich and really enjoyable

**CABERNET | DUCKHORN**  
Napa Valley, CA  
\$24 glass / \$96 bottle  
beautifully rich and complex, enticing and bold

**GRAN PASSAIA "SUPER TUSCAN"**  
Tuscany, Italy  
\$16 glass / \$64 bottle  
wonderfully approachable wine that can make  
anyone a lover of Italian

**FATTORIA LA VALENTINA | MONTEPULCIANO D'ABRUZZO**  
Montepulciano  
\$16 glass / \$64 bottle  
fresh berries, bit of spice, elegant

**BODEGA BENEGAS | JUAN MALBEC**  
Mendoza  
\$16 glass / \$64 bottle  
fresh red fruit, touch of vanilla, sweet tannins

