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# BRUNCH MENU

*Shane Robertson, Executive Chef*

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## ////////// EATS //////////

### HUMPTY DUMPTIES

daily deviled eggs 7.50

### FRIED CHICKEN BISCUIT SLIDERS

sausage gravy, home fries 12.00

### DUCK'N WAFFLES\*

fried confit duck thigh,  
duck egg, blueberry gastrique,  
five-spice maple syrup 15.00

### HUEVOS RANCHEROS\*

hanger steak, sunny side up eggs,  
flour tortilla, spicy salsa 15.00

### PB&J FRENCH TOAST

challah bread, house made  
peanut butter, strawberry jam,  
maple syrup, white chocolate 13.00

### MEAT & THREE OMELET

bacon, spinach, tomato jam,  
smoked white cheddar cheese 11.00

### FRIED OYSTER ROCKEFELLER

creamed spinach,  
applewood smoked bacon,  
roasted tomato hollandaise 12.00

### SEAFOOD PASTA

tagliatelle pasta, lobster-crab  
cake, smoked salmon wrapped  
asparagus, lemon caper butter 18.00

### SIDES \$4

Bacon | Home Fries  
Roasted Asparagus with Hollandaise

**HAIR OF THE DOG:  
BOTTOMLESS MIMOSAS \$22**

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