



THE BRUNCH MENU SUMMER, 2019

CHICKEN MEATBALL MINISTRONE	11	Spring Vegetables, Country Ham, Orzo, Manchego
"COFFEE & DOUGHNUTS"	* 9	Bombolini, Lavender Honey, Vanilla Salt, Espresso Gelato
GRILLED BABY WHEEL OF BRIE	* 14	Apricot & Vanilla Preserves, Grilled Baguette
HOUSE-MADE GRANOLA	*^ 10	Fresh & Dried Fruit, Greek Vanilla Yogurt
MARGHERITA FLATBREAD	* 14	San Marzano Tomato, Fresh Mozzarella, Basil
SLOW SMOKED & CRISPY SEARED PORK BELLY	15	Waffle, Mustard Greens, Pineapple, Star Anise BBQ
LOBSTER GRILLED CHEESE	22	Truffled Pecorino, Lobster-Tomato Broth, Skillet Potatoes
BUTTER LETTUCE & HEARTS OF PALM SALAD	^* 12	Black Beans, Asparagus, Corn, Queso Fresca, Sweet Garlic
SALVADORAN HUEVOS RANCHEROS	^ 20	Beef Short Rib, Pupusas, Two Eggs, Avocado, Chimol
GOOD MORNING	^ 12	Two Eggs, Bacon, Turkey Sausage, Skillet Potatoes
GINGER MARINATED GULF "SHRIMP & GRITS"	^ 22	Creamy Southern Style Grits, Truffle-Honey Butter
ALMOND CRUSTED BRIOCHE FRENCH TOAST	* 14	Fresh Berries, Vanilla-Mint Syrup, Whipped Cream
GRILLED HANGER STEAK & EGGS	^ 18	Two Eggs, Skillet Potatoes, Bordelaise, Petit Salad
EARLY MORNING BURGER	16	Garlic Aioli, Gruyere, Bacon, Fried Egg, Petit Salad, Brioche
JUMBO LUMP CRAB & YUKON GOLD POTATO HASH	^ 22	Poached Eggs, Tomato, Spinach, Red Onions, Hollandaise
"BISCUITS & GRAVY"	18	Duck Fat Biscuits, Sausage Gravy, Two Eggs, Skillet Potatos
MORRISON CLARK OMELET	^* 14	Spinach, Mushroom, Tomato, Cheddar, Skillet Potatoes
BAKED POTATO OMELET	^ 14	Mashed Potato, Bacon, Gruyere, Sour Cream, Petit Salad
EGGS BENEDICT ...With Traditional Canadian Bacon	14	English Muffin, Poached Eggs, Skillet Potatos, Hollandaise
With Crab Cakes	22	With Spinach & Tomatoes*
With Spinach & Tomatoes*	14	

Desserts

RED VELVET BROWNIE SUNDAE	* 14	Cream Cheese Semifreddo, Dulce Anglaise, Craquantes
OLD FASHIONED WHOOPIE PIE	* 12	Peanut Butter Cream Filling, Chocolate Glaze, Blackberry
HONEY CRISP APPLE & HUCKLEBERRY COBBLER	^ 11	Hazelnut & Oat Crumble, Sea Salt Caramel Gelato
TANGERINE-CRÈME FRAICHE CAKE	* 12	Blueberry Compote, White Chocolate Mousse, Cashew
TRIO OF SORBET	*^ 9	Please ask your Server about our House-Made Selection of Sorbet & Gelato

Brunch Cocktails

MIMOSA	10	UNLIMITED MIMOSA (11AM-2:30PM)	22	Champagne w/ Orange, Pomegranate or Grapefruit Juice
SORBET MIMOSA	14	Lemon, Raspberry or Mango		
BLOODY MARY	12	Vodka, Tomato Juice, Lemon, Celery, Horseradish, Old Bay		
MICHELADA	12	Lager, Lime, Celery, Black Pepper, Worcestershire, Chile		

Executive Chef: Russell Braitsch

*Vegetarian Items ^Gluten Free Items

A 20% Gratuity will be added to Parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness