

SHARE

CHARCUTERIE BOARD | 24

Imported meats & cheeses, honeycomb, marinated olives, chile roasted walnuts, dried & fresh fruits, beer grain mustard, crackers

SMOKED SALMON PLATTER | 27

Bagels, smoked salmon, Boursin cheese, capers, red onion, salmon roe

WHIPPED RICOTTA | 21 V

Hot honey, lemon oil, candied jalapenos, pistachio dukkah, grilled rustique bread

TRUFFLE FRIES | 11 GF

Parmesan & herbs, garlic aioli



SALADS

FRUTA LOCA | 18 V

Mango, pineapple, cantaloupe, kiwi, lime, watermelon, tajin, Chamoy, pepitas, coconut

LITTLE GEMS | 16 VG

Citrus, radish, pistachio, avocado, honey-lemon vinaigrette

add chicken +10 | salmon* +9 | snapper* +13 | shrimp* +11

HOUSE CAESAR | 15 V

Romaine, baby kale, heirloom tomatoes, Parmesan, crispy capers

add chicken +10 | salmon* +9 | snapper* +13 | shrimp* +11

BENEDICTS

CLASSIC* 19

English muffin, Canadian bacon, poached eggs, Hollandaise, seasoned potatoes

ROYALE* 25

Smoked salmon, crispy capers, Hollandaise, salmon roe, arugula salad



HANDHELDS

BROKEN YOLK BRISKET SANDWICH* | 18

Two eggs over easy, brisket, sourdough toast, Cheddar cheese, spicy ketchup, bacon, seasoned potatoes

BRUNCH TACOS | 18

Flour tortillas, braised beef, scrambled egg, cotija, pico, salsa verde, lime crema

TURKEY CLUB | 18

Multigrain bread, roasted turkey, roasted garlic aioli, bibb lettuce, heirloom tomato, avocado, red onion, bacon, French fries

Upgrade to Truffle Fries +4

UNCOMMON BURGER | 24

Two 4 oz smashed patties, american cheese, bacon, guava aioli, lettuce, tomato, onion, pickles

Served with French fries

BLACKENED SNAPPER SANDWICH* | 25

Slaw, remoulade, house pickles, brioche bun, French fries

Upgrade to Truffle Fries +\$4

MAINS

HAM & CHEESE OMELET* | 17 GF

Three-eggs omelet, Gruyere, ham

Egg whites available upon request

POWER BOWL* | 15 GF

Poached egg, quinoa, wild rice, bulgar, arugula, feta, harissa tahini

add chicken +10 | salmon* +9 | snapper* +13 | shrimp* +11

STEAK & EGGS* | 32 GF

Two fried eggs, churrasco, salsa verde, salsa roja, truffle fries

BREKKY* | 20

Two eggs, seasoned potatoes, bacon or chicken sausage, sourdough or multi-grain toast

AVOCADO TOAST | 16 V

Sourdough toast, avocado, arugula, baby heirloom tomatoes, toasted pepitas, queso fresco, balsamic fig glaze

Add two poached eggs* +5 | smoked salmon* +6

CREOLE BRISKET HASH* | 24

Crispy potatoes, smoked brisket, sunny side eggs, tomatoes, jalapenos, andouille sausage

FROM THE GRIDDLE



VEGAN PANCAKE | 16 VG

Old-fashioned oats, almond milk, agave, cinnamon, mixed berries

STACK OF PANCAKES | 17 V

Three buttermilk pancakes, whipped cream, maple syrup, mixed berries, powdered sugar

PECAN BOURBON WAFFLE | 16 V

Cinnamon whipped cream, maple syrup, toasted pecans, powdered sugar

SIDES

TWO FARM EGGS (ANY STYLE) | 6

AVOCADO | 5 VG GF

APPLEWOOD SMOKED BACON | 9 GF

CHICKEN SAUSAGE | 7 GF

SMOKED SALMON | 6 GF

SEASONED POTATOES | 5 V GF

TOAST | 5

Choice of sourdough, multi-grain, gluten free, english muffin

OATMEAL | 10 V

Brown sugar, seasonal berries

ACAI PARFAIT | 10 V

SWEETS | 9



CHEF ANDY'S KEY LIME PIE

Pecan & White Chocolate Crust, Coconut Meringue, Guava Glaze

PECAN TOFFEE BREAD PUDDING

Bourbon Caramel, Ice Cream

CHOCOLATE PARFAIT GF

Peanut butter syrup, cookie crumble, chocolate custard