

Brunch

Saturday & Sunday 8:00 AM – 12:30 PM

EGGS

TWO-EGG BREAKFAST	10
Two Eggs Any Style, Home Fries, Toast.	
GAIL OMELET	14
Spinach, Onion, Peppers, Mushrooms, Home Fries, Toast.	
REGO OMELET	14
Chourico, Bacon, Sausage, Cheddar, Home Fries, Toast.	
DEWOLF OMELET	13
Scallions, Potato Chips, Truffle Oil, Home Fries.	
NORWEGIAN	15
Boiled Egg, Lettuce, Grilled Tomato, Cucumber, Smoked Salmon, Fried Capers, Gherkins, Cottage Cheese, Cut Wheat.	
TRADITIONAL BENNY	16
Two Poached Eggs, Canadian Bacon, Hollandaise, English Muffin, Home Fries.	
SMOKED SALMON BENNY	17
Two Poached Eggs, Sautéed Spinach, Smoked Salmon, Hollandaise, English Muffin, Home Fries.	
LAMB HASH BENNY	18
Two Poached Eggs, Lamb Hash, Mint Hollandaise, English Muffin, Home Fries.	
LOBSTER BENNY	34
Two Poached Eggs, 3 1/2 oz Lobster, Hollandaise, Rye Bread, Home Fries.	
TOMATO GOAT CHEESE BENNY	16
Two Poached Eggs, Tomatoes, Goat Cheese, Lemon, Arugula, Hollandaise, English Muffin, Home Fries.	

ADD ONS

SINGLE FRENCH TOAST	5
SINGLE PANCAKE	4
SINGLE EGG	4
FRUIT CUP	6
BACON	4
SAUSAGE	5
HOME FRIES	5
SIDE TOAST	2
GLUTEN FREE TOAST	4
LAMB HASH	10

DULCES

PANCAKES	8
Powdered Sugar & Maple Syrup.	
FRENCH TOAST	8
Powdered Sugar & Maple Syrup.	
ADD ONS	4
Banana Pecan Foster Mixed Berries	

SANDWICHES

BACON EGG & CHEESE	15
Bacon, Egg, Cheese, Avocado, Naan Bread, House-Made Chips.	
STEAK EGG NAAN	17
Egg, Shaved Steak, Cheddar, Caramelized Onions, Garlic Aioli, On Naan, House-Made Chips.	
EGG, SMOKED SALMON ROLL	14
Boiled Egg, Onions, Capers, Mayo, Brioche Roll, House-Made Chips.	
BLT NAAN	13
Bacon, Lettuce, Tomato, Mayo, On Naan, House-Made Chips.	

SHAKSHUKA

Rice, Tortilla, Cheddar Cheese, Onion, Tomato Red Pepper Sauce, Fried Egg.	
VEGETABLE	12
Spinach, Cauliflower, Wild Mushrooms.	
CHICKEN	15
Herb Roasted, Pulled Chicken.	
STEAK	17
Marinated, Shaved Steak.	
SEAFOOD	16
Scallops, Salmon, Shrimp.	
LAMB	17
Minced Lamb, Onion, Tomato.	

CEREAL

CORNFLAKES	6
HONEY NUT CHEERIOS	6
MILK SUBSTITUTES: Ask Your Server	2

BREAD OPTIONS

English Muffin, White, Wheat, Rye, Gluten Free.

*Consuming raw meat and shellfish, or products not cooked to the recommended internal temperature, can increase your risk of illness.
If you have any food allergies, please notify the server.*

Beverages

MIMOSA & COCKTAILS

MIMOSA BAR 18/36/99

Bottle of Sparkling Wine,
Orange Juice, Pineapple Juice, Cranberry Juice.

CHOICE OF SPARKLING WINE:

Wycliff Brut - Lamarca Prosecco - Veuve Clicquot

THE CLASSIC 11
Prosecco, Fresh Orange Juice.

KIR ROYALE 12
Prosecco, Chambord, Berries.

IRISH COFFEE 13
Fresh Brewed Coffee, Jameson,
Whipped Cream.

ESPRESSOTINI 13
French Press Coffee, Kettle One, Kahlua.

CAPPUTINI 14
French Press Coffee, Kettle One,
Kahlua, Baileys.

BLOODY MARY

CLASSIC 12
Tito's Vodka, House Bloody Mary Mix,
Giardiniera, Lemon.

BLOODY MARIA 12
Lunazul Tequila, House Bloody Mary Mix,
Giardiniera, Lemon.

RED SNAPPER MARY 12
Bombay Dry Gin, House Bloody Mary Mix,
Giardiniera, Lemon.

BACON 2

SHRIMP 3

MOCKTAILS

THE STELLA 10
Coco Lopez, Pineapple Juice,
Lime Juice, Grenadine.

NO FASHION 10
Orange, Cherry, Black Walnut Bitters,
Soda Water.

SANGRIA 14
A Blend of Juices & Non-Alcoholic Wine.

CRISP APPLE FIZZ 10
Apple Cider, Lemon Juice, Cinnamon Simple,
Soda Water.

Fireside Mule 10
Cranberry Juice, Lime Juice, Cinnamon Simple,
Ginger Beer.

Warm Apple Cider 8

SPECIALTY TEAS

EARL GRAY 6

IMPERIAL GREEN 6

ENGLISH BREAKFAST 6

CHAI 6

DECAFFEINATED TEAS

GINGER-LEMON 6

ROOBIOS AFRICAN RED 6

CHAMOMILE FLOWERS 6

PEPPERMINT 6

FRENCH PRESS COFFEE

POWER WAGON 6

BLING PIG 6

QUONNIE 6

ETHIOPIA 6

BEVERAGES

COFFEE 3.50

MILK 4

CHOCOLATE MILK 4

ORANGE JUICE 5

CRANBERRY JUICE 5

ICED TEA 3