Brunch

Saturday & Sunday 8:00 AM - 12:30 PM

EGGS		DULCES	
TWO-EGG BREAKFAST Two Eggs Any Style, Home Fries, Toast.	10	PANCAKES Powdered Sugar & Maple Syrup.	8
GAIL OMELET Spinach, Onion, Peppers, Mushrooms, Home Fries, Toast.	14	FRENCH TOAST Powdered Sugar & Maple Syrup.	8
REGO OMELET Chourico, Bacon, Sausage, Cheddar, Home Fries, Toast.	14	ADD ONS Banana Pecan Foster Mixed Berries	4
DEWOLF OMELET Scallions, Potato Chips, Truffle Oil, Home Fries.	13	SANDWICHES BACON EGG & CHEESE	15
NORWEGIAN	15	Bacon, Egg, Cheese, Avocado, Naan Bread, House-Made Chips.	15
Boiled Egg, Lettuce, Grilled Tomato, Cucumber, Smoked Salmon, Fried Capers, Gherkins, Cottage Cheese, Cut Wheat.		STEAK EGG NAAN Egg, Shaved Steak, Cheddar, Caramelized Onions, Garlic Aioli,	17
TRADITIONAL BENNY Two Poached Eggs, Canadian Bacon, Hollandaise, English Muffin, Home Fries.	16	On Naan, House-Made Chips. EGG, SMOKED SALMON ROLL	14
SMOKED SALMON BENNY Two Poached Eggs, Sauteed Spinach, Smoked Salmon, Hollandaise, English Muffin, Home Fries.	17	Boiled Egg, Onions, Capers, Mayo, Brioche Roll, House-Made Chips. BLT NAAN Bacon, Lettuce, Tomato, Mayo,	13
LAMB HASH BENNY Two Poached Eggs, Lamb Hash, Mint Hollandaise, English Muffin, Home Fries.	18	On Naan, House-Made Chips. SHAKSHUKA	
LOBSTER BENNY Two Poached Eggs, 3 1/2 oz Lobster,	34	Rice, Tortilla, Cheddar Cheese, Onion, Tomato Red Pepper Sauce, Fried Egg.	
Hollandaise, Rye Bread, Home Fries. TOMATO GOAT CHEESE BENNY Two Poached Eggs, Tomatoes, Goat Cheese,	16	VEGETABLE 12 SEAFOOD Spinach, Cauliflower, Wild Mushrooms. Scallops, Salmon, Shrimp.	16
Lemon, Arugula, Hollandaise, English Muffin, Home Fries.		CHICKEN Herb Roasted, Pulled Chicken. 15 LAMB Minced Lamb, Onion, Tomato.	17
ADD ONS		STEAK 17 Marinated, Shaved	
SINGLE FRENCH TOAST	5	Steak.	
SINGLE PANCAKE SINGLE EGG	4 4	CEREAL	
FRUIT CUP	6	CORNFLAKES	
BACON	4	HONEY NUT CHEERIOS	6
SAUSAGE	5	MILK SUBSTITUTES: Ask Your Server	6
HOME FRIES	5	FILE GODGITIOTES. ASK TOUT SERVET	2
SIDE TOAST	2		
GLUTEN FREE TOAST	4	BREAD OPTIONS	2
LAMB HASH	10	English Muffin, White, Wheat, Rye, Gluten	Free.

Beverages

MIMOSA & COCKTAILS		SPECIALTY TEAS	
MIMOSA BAR 18/36, Bottle of Sparkling Wine, Orange Juice, Pineapple Juice, Cranberry Juice.	/99	EARL GRAY	6
CHOICE OF SPARKLING WINE: Wycliff Brut - Lamarca Prosecco - Veuve Clicquo	ot	IMPERIAL GREEN ENGLISH BREAKFAST	6
THE CLASSIC Prosecco, Fresh Orange Juice.	11	CHAI	6
KIR ROYALE Prosecco, Chambord, Berries.	12	DECAFFEINATED TEAS	
IRISH COFFEE Fresh Brewed Coffee, Jameson, Whipped Cream.	13	GINGER-LEMON	6
ESPRESSOTINI French Press Coffee, Kettle One, Kahlua.	13	ROOBIOS AFRICAN RED	6
CAPPUTINI French Press Coffee, Kettle One, Kahlua, Baileys.	14	CHAMOMILE FLOWERS PEPPERMINT	6 6
BLOODY MARY			
CLASSIC Tito's Vodka, House Bloody Mary Mix,	12	FRENCH PRESS COFFEE	6
Giardiniera, Lemon. BLOODY MARIA Lunazul Tequila, House Bloody Mary Mix,	12	POWER WAGON BLING PIG	6
Giardiniera, Lemon. RED SNAPPER MARY Bombay Dry Gin, House Bloody Mary Mix, Giardiniera, Lemon.	12	QUONNIE	6
	2	ETHIOPIA	6
BACON SHRIMP	3	BEVERAGES	
MOCKTAILS		COFFEE	3.50
THE STELLA Coco Lopez, Pineapple Juice, Lime Juice, Grenadine.	10	MILK	4
NO FASHION Orange, Cherry, Black Walnut Bitters,	10	CHOCOLATE MILK ORANGE JUICE	4 5
Soda Water. SANGRIA A Blend of Juices & Non-Alcoholic Wine.	14	CRANBERRY JUICE	5
CRISP APPLE FIZZ Apple Cider, Lemon Juice, Cinnamon Simple, Soda Water.	10	ICED TEA	3
Fireside Mule Cranberry Juice, Lime Juice, Cinnamon Simple, Ginger Beer.	10		
Warm Apple Cider	8		