APPETIZERS & SALADS

Spinach & Artichoke Dip 14 served with salsa and warm tortilla chips

> **DEVILED EGGS &** MILLIONAIRE'S BACON 14

LOBSTER BISQUE 14 fresh Maine lobster, sherry

EGGS BENEDICT* 18 choice of Canadian bacon, smoked salmon, or avocado served with herb roasted potatoes

> FRENCH OMELETTE 18 crème fraîche, fresh herbs, served with herb roasted potatoes

BRUNCH CLASSICS

BRIOCHE FRENCH TOAST 18 topped with powdered sugar and warm maple syrup, served with herb roasted potatoes & bacon

> BLUEBERRY OR PECAN WAFFLE** 18

malted waffle, served with bacon

LOBSTER BENEDICT* 28 hollandaise, fresh Maine lobster, avocado, sliced tomato, served with herb roasted potatoes

STEAK & EGGS* 24 filet mignon, scrambled eggs, served with herb roasted potatoes & toasted English muffin

OTHER CHOICES

OR

COBB SALAD 20 grilled chicken, tomato, avocado, blue cheese, bacon, egg

> CHEESEBURGER DELUXE* fully dressed, sharp cheddar

sunny side up egg 2

served with French fries or cole slaw

BISTRO CHICKEN 20

thinly sliced chicken breast, pan-sautéed, beurre blanc, served with creamy whipped potatoes and sautéed spinach

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

107/0 UKAT ULT I ADDED FOR TAKTIES OF OR ACCE. *Our steaks, cheeseburgers and seafood are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. re is a serious risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood, or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. ** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them.

LITTLE GEM 14 grated feta, diced tomato and cucumber, red onion, egg, green goddess dressing

CAESAR* 14 grated parmesan, toasted ciabatta croutons chicken, salmon*, or blackened shrimp - 6

THE WEDGE 14 butter lettuce, chopped bacon, cucumber, egg, Bleu Cheese or Thousand Island

> CHICKEN & WAFFLE 20 malted waffle, served with bacon

Shrimp & Grits* 20 sautéed shrimp in a savory Creole sauce, warm cheddar grits

Two Eggs Any Style* 18 bacon, herb roasted potatoes and toasted English muffin

AVOCADO TOAST* 16

topped with two poached eggs,

feta cheese, red radishes & mesclun mix

ATLANTIC SALMON* 22 pan-roasted, served with rice pilaf and broccoli

TAVERN BURGER 18 two griddled patties, caramelized onion, American cheese, secret sauce

> PALM BEACH* 24 perfectly stacked crab meat, poached shrimp rémoulade, avocado, diced tomato, chopped egg

******* HOMEMADE DONUTS 10 fresh créme anglaise, hot fudge & raspberry dipping sauces SUNDAY'S ONLY *************



BRUNCH LIBATIONS

Mimosa 12 orange juice, blood orange juice or grapefruit juice

French 75 12 Botanist gin, lemon, champagne CARAFE OF CHAMPAGNE 42

ROSEMARY GREYHOUND 13 Ketel One vodka, fresh grapefruit juice, rosemary

ZERO PROOF

NO - PALOMA 10 fresh grapefruit juice, lime juice agave nectar

INDIAN ROSE GARDEN 10 Seedlip Citrus, lavender, Indian Rose Garden tea syrup

BY THE GLASS & BOTTLE

Sparkling/Champagne

CABERNET

14/54
16/69
16/62
20/82
120
130
195

CHARDONNAY

Coastal Vines, CA Hess Select, Monterey, CA Sonoma Cutrer, CA Rombauer, Napa, CA	12/40 14/54 16/62 18/78	Pinot Noir	
Caymus "Mer Soleil" Silver, CA	56	Coastal Vines, CA	12/40
Cakebread, Napa, CA	88	Meiomi, CA	14/54
Far Niente, Napa, CA	97	Siduri, Willamette Valley, OR	16/62
		La Crema, Sonoma, CA	18/72

Martinelli, Sonoma, CA

Ken Wright, Willamette Valley, OR

Belle Glos "Clark & Telephone", CA

...70

....74

...78

SAUVIGNON BLANC

Honig, Napa, CA Kim Crawford, NZ Sancerre, FR	14/54 14/54 16/62	More Reds
Twomey by Silver Oak, CA	64	
Duckhorn, Sonoma, CA	68	
		Caymus "Emmolo", Napa, CA 16/72
		The Prisoner Red Blend, Napa, CA 18/82
		Orin Swift, 8 Years in the Desert Zinfandel Blend, CA $20/88$
More Whites		Paraduxx, Cabernet Blend, Napa, CA88
		Orin Swift "Papillon" Bordeaux Blend, CA102
		Cain Five Cabernet Blend, Napa, CA208
Trefethen Riesling, Napa, CA	14/52	· 1 ·
Whispering Angel Rose, FR	14/54	
Santa Margherita Pinot Grigio, IT	16/62	Corkage Fee \$20

ON TAP

Good People, IPA Stella Artois, Belgian Pilsner Michelob Ultra Coors Light

WHITE PEACH BELLINI 12 peach nectar, champagne

BLOODY BULL 12 Wheatley vodka, Zing Zang, beef broth