

AVOCADO & FETA SMASH \$18

sourdough, red pepper flakes, lemon, poached eggs, house salad side
VEGAN OPTION: avocado smash with roasted grape tomatoes

FRIED CHICKEN & WAFFLES \$19

free-range buttermilk chicken, bourbon maple syrup, whipped cream

BREAKFAST BURRITO \$19

steak & scrambled egg breakfast burrito, caramelized onion, goat cheese, chipotle mayo, side of sweet potato fries
VEGETARIAN OPTION: red pepper, mushrooms, caramelized onion, goat cheese, chipotle mayo, side of mixed greens

STUFFED FRENCH TOAST \$20

oreo cookies, cream cheese, bananas, vanilla

FRENCH TOAST \$19

maple butter, caramelized bananas

BYO OMELETTE \$19

choose 3 toppings (spinach, onion, tomato, bacon, sausage, mushrooms, bell peppers)
served with toast and choice of home fries or mixed greens
Add Cheese +\$1: Mozzarella, Bleu, Cheddar, American, Monterrey Jack

SMOKED SALMON BENEDICT \$20

zucchini hashbrown, mushroom, onions, hollandaise

FRIED CHICKEN SANDWICH \$19

buttermilk brined fried chicken, coleslaw, pickles, tartar sauce, toasted potato bun

BRUNCH BURGER \$19

house blend angus beef, apple wood smoked bacon, fried egg, lettuce, tomato, potato bun
Add Cheese +\$1: Mozzarella, Bleu, Cheddar, American, Monterrey Jack

PANCAKES \$18

signature pancakes, NY maple syrup, fresh berries, honey whipped cream

BREAKFAST POUTINE \$18

hand cut french fries in a hot skillet, melted cheese curds, homemade gravy, fried egg, chopped bacon

BRUNCH MENU

SATURDAYS & SUNDAYS | 10AM-4PM

VEGAN BRUNCH BURGER \$18

beyond meatless burger patty, portobello mushrooms, arugula, frizzled onions, veganaise, gluten free burger bun, choice of fries or salad

STEAK & EGGS \$28

steak, sunny side up eggs, home fries, hollandaise

BABY ARUGULA & QUINOA SALAD \$16

baby arugula, quinoa, dried prunes, toasted almonds, butternut squash, house white balsamic vinaigrette
Add Chicken +\$6 or Sliced Steak +\$7

SKILLET MAC & JACK \$14

pasta shells, pepper-jack cheese bechamel, seasoned breadcrumbs, crispy onions on top
Add Bacon +\$3, Mushrooms +\$3, or Chicken +\$6

SIDES

FRENCH FRIES \$7

CURLY FRIES \$8

SWEET POTATO FRIES \$8

BASKET OF ONION RINGS \$10

HOME FRIES \$5

SEASONAL MIXED VEGETABLES \$8

BACON \$8

SAUSAGE \$8

FRIED EGG \$3

TOAST \$3

AVOCADO \$5

90 MINUTE BRUNCH COCKTAILS

\$45 | ANY BRUNCH DISH + 90 MINUTES OF BRUNCH COCKTAILS

(STEAK & EGGS +\$5)

CHOICE OF MIMOSA, BLOODY MARY, PEACH BELLINI, PASSIONFRUIT BELLINI, OR STRAWBERRY BELLINI

Before placing your order, please inform your server if a person in your party has a food allergy.

**Consuming raw or undercooked meat, fish, shellfish or shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BRUNCH COCKTAILS

BLOODY MARY \$12

MIMOSA \$12

KIR ROYAL \$12

PASSIONFRUIT BELLINI \$12

PEACH BELLINI \$12

STRAWBERRY BELLINI \$12

BREAKFAST BEVIES

SCHOFFERHOFER GRAPEFRUIT BEER \$9

WOLFFER DRY ROSE CIDER \$10

CHAMPAGNE BY THE BOTTLE

MOET & CHANDON BRUT IMPERIAL \$135

COFFEE & TEA

COFFEE \$4

TEA \$4

CAPPUCCINO \$5

ESPRESSO \$4

AMERICANO \$4

LATTE \$5

BAILEYS COFFEE \$12

IRISH COFFEE \$12

ESPRESSO MARTINI \$15

BEVERAGES

PINEAPPLE JUICE \$5

GRAPEFRUIT JUICE \$5

SARATOGA SPARKLING \$5

SARATOGA STILL \$5

GOSLINGS GINGER BEER NA \$6

DESSERTS

GELATO/SORBET BOWL \$9

locally made Brooklyn artisanal gelato & sorbet bowl - ask your server for our seasonal flavors

OREO CHEESECAKE \$10

vanilla bean cheesecake, oreo cookie crush, white chocolate sauce, fresh strawberries garnish, honey whipped cream

CHOCOLATE MOUSSE CAKE \$10

raspberry sauce, honey whipped cream

AFFOGATO \$9

espresso, vanilla gelato, caramel sauce, dark chocolate hazelnut crunch