

Brunch

Breakfast Favorites

- Classic Eggs Benedict ~ home fried potatoes \$12
- Smoked Salmon Latkes ~ scallion cream cheese, red onion, capers \$14
- Spinach, Portabello & Goat Cheese Quiche ~ green salad, house made balsamic \$10
- Shrimp & Grits ~ Royal Red Shrimp, Karst cave aged cheddar grits, chorizo butter \$15
- Huevos Rancheros ~ tostada, black beans, chorizo, avocado, scrambled eggs, queso fresco \$12
- Stuffed Challah French Toast ~ fresh berries \$11

Starters

- Soup of the day ~ Cup \$4 Bowl \$7
- Ceviche Del Dia ~ housemade tortilla chips \$12
- Warm Goat Cheese Tart ~ caramelized onions, walnuts, truffle honey, apple relish \$10
- Summer Salad ~ local arugula, watermelon, goat cheese, balsamic \$9
- Classic Caesar Salad ~ homemade croutons, parmesan, lemon \$9
- Quinoa and Arugula Salad ~ grapes, cucumber, orange, candied pecans, fresh herb and lemon EVOO \$9
- Add to any Salad ~ Grilled Chicken \$4 Local Shrimp \$7

Lunch Side of Brunch

- Chicken Francaise ~ capers, lemon butter sauce, cappellini \$16
- Basil Ricotta Gnocchi ~ wild mushrooms, peas, pancetta, porcini cream, sunny egg \$17
- Pressed Cuban ~ slow roasted pork, Swiss, ham, pickles & dijon on Cuban bread \$12
- Ahi Tuna Burger ~ seared rare, ginger seaweed salad, wasabi mayo, sesame bun \$14
- The Italian ~ prosciutto, salami, provolone, lettuce & tomato on ciabatta \$10
- Turkey & Avocado ~ sprouts, mayo, Monterey Jack, whole wheat \$10
- Corned Beef Rueben ~ thousand island, kraut & Swiss on rye \$11
- Smoked Salmon BLT ~ avocado spread, toasted croissant \$14
- Chicken Salad Croissant ~ lettuce & tomato \$10
- Black Forest Ham & Brie on Baguette \$9

Double Mimosa \$4.00
Bloody Caesar \$5.00
Sangria \$6.00

Doughnut \$2.00
Coffee Cake \$3.25
Fruit Bowl \$5.00