### 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

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

LITTLE GEM 14

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

Caesar\* 14

grated parmesan, toasted focaccia 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

#### BRUNCH CLASSICS

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

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

SHRIMP & GRITS\* 20 sautéed shrimp in a savory Creole sauce, warm cheddar grits

Blueberry or Pecan Waffle\*\* malted waffle, served with bacon

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

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

Avocado Toast\* 16 topped with two poached eggs, feta cheese, red radishes & mesclun mix

### **OTHER CHOICES**

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

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

CHEESEBURGER DELUXE\* fully dressed, sharp cheddar sunny side up egg 2 served with French fries or cole slaw

Tavern Burger 18  $\bigcirc R$ two griddled patties, caramelized onion, American cheese, secret sauce 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

Palm Beach\* 24 perfectly stacked crab meat, poached shrimp rémoulade, avocado, diced tomato, chopped egg

## **BRUNCH LIBATIONS**

Mimosa 12 orange juice, blood orange juice or grapefruit juice

Carafe of Champagne 42

WHITE PEACH BELLINI 12 peach nectar, champagne

FRENCH 75 12 Botanist gin, lemon, champagne ROSEMARY GREYHOUND 13 Ketel One vodka, fresh grapefruit juice, rosemary

BLOODY BULL 12 Wheatley vodka, Zing Zang, beef broth

# 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
La Marca Prosecco, IT Schramsberg "Mirabelle" Brut, CA Möet & Chandon "Imperial" Brut, FR Veuve Clicquot, FR  CHARDONNAY	14/54 16/72 99 102	Coastal Vines, CA Hess Select, Monterey, CA Duckhorn "Decoy", Sonoma, CA Austin Hope, Paso Robles, CA Caymus, Napa, CA Silver Oak, Alexander Valley, CA Nickel & Nickel "Dogleg", Napa, CA195
Coastal Vines, CA Hess Select, Monterey, CA Sonoma Cutrer, CA Rombauer, Napa, CA Caymus "Mer Soleil" Silver, CA Cakebread, Napa, CA Far Niente, Napa, CA SAUVIGNON BLANC	12/40 14/54 16/62 18/78 56 88 97	PINOT NOIR  Coastal Vines, CA Meiomi, CA Siduri, Willamette Valley, OR La Crema, Sonoma, CA Martinelli, Sonoma, CA Men Wright, Willamette Valley, OR Belle Glos "Clark & Telephone", CA78
Honig, Napa, CA Kim Crawford, NZ Sancerre, FR Twomey by Silver Oak, CA Duckhorn, Sonoma, CA  MORE WHITES  Trefethen Riesling, Napa, CA	14/54 14/54 16/62 64 68	More Reds  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 Paraduxx, Cabernet Blend, Napa, CA88 Orin Swift "Papillon" Bordeaux Blend, CA102 Cain Five Cabernet Blend, Napa, CA208
Whispering Angel Rose, FR Santa Margherita Pinot Grigio, IT	14/54 16/62	Corkage Fee \$20

ON TAP

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