

BRUNCH MENU

Available Saturday & Sunday 12:00-4:00pm

OMELETTES

Truffle Omelette 17
Wild mushrooms, gruyere, spring herbs, and white truffle oil; served with home fries & house salad.

Egg White Omelette 17
Baby spinach, goat cheese, and egg whites; served with home fries & house salad.

Norwegian Omelette 19
Smoked lox, crème fraiche and fresh herbs; served with home fries & house salad.

BENEDICTS

Crab Benedict 34
Lump crab, english muffin, perfect poached egg, old bay hollandaise; served with home fries

Lobster Benedict 34
English muffin, baby spinach, Maine lobster, perfect poached egg, hollandaise sauce; served with home fries

Country Benedict 21
Homemade chicken sausage, sautéed spinach, honey wheat english muffin, hollandaise sauce; served with home fries

MIMOSA, MARGARITA, SANGRIA, RUM PUNCH PITCHERS

CLASSICS

Steak & Eggs 31
Skirt steak, poblano Chimichurri, scrambled eggs, home fries.

Brûlée French Toast 18
Brioche, custard dredged, organic syrup, powdered sugar, wild berries.

Shrimp & Grits Etouffe 28
Low country grits, Maryland prawns, Cajun cream sauce.

Huevos Rancheros 16
Colossal prawns, flour tortilla, salsa verde, black bean jam, fried egg.

Chicken & Waffles 24
Buttermilk, crispy chicken, house made roasted pepper waffle, jalapeño syrup.

SIDES

Home Fries 8
Yukon potatoes, peppers, onions.

Yuca Fries 8
with pickled red onions, aji mojo sauce.

Chicken Sausage 8
House made with ginger, scallion, maple syrup.

Beef Candied Bacon 8

Turkey Bacon 8

Scrambled Eggs 6

Toast 5
Choice of Whole Wheat, Rye, Pumpernickel, served with whipped honey butter.

Xperience