

## PLATES

**EGGS BENEDICT**  
english muffin, canadian bacon, hollandaise  
16

**SOFT SCRAMBLE & PROSCIUTTO**  
grilled ciabatta, arugula & fennel salad  
16

**STEAK & EGGS**  
stone-ground grits, mushroom conserva, fried egg  
22

## PLATTERS

platters are built for sharing and can accomodate 3-4 guests

**LOCAL CRUNCHY LETTUCES**  
shaved vegetable crudité, three peppercorn dressing, parmesan  
18

**SEASONAL FRUIT PLATTER**  
chef's daily selection of fresh fruits, greek yogurt, honey, goji granola  
26

**LOX AND BAGELS**  
smoked salmon, everything bagels, chive cream cheese, capers, heirloom tomato, red onions  
16 | 32

**BUTTERMILK PANCAKES**  
yuzu & lemon curd, blueberries, chantilly  
13 | 26

**OYSTERS ON THE HALF SHELL**  
chef's selection, traditional accoutrements  
18 | 36

**SHELLFISH PLATTER**  
maine lobster, oysters on the half shell, king crab, white balsamic mignonette, bloody mary cocktail sauce  
50 | 100

## SIDES

- \$6 each -  
**HILLBILLY LINKS**

**CRISPY BACON**

**SCRAMBLED EGGS**

## CAST IRONS

**QUICHE**  
roasted broccoli di rapa, basil pesto, pecorino romano, arugula & prosciutto salad  
34

**CHILAQUILES**  
chorizo, sweet corn, charred scallions, pickled fresno chilis, crema, salsa verde, fried eggs  
29

## PASTRIES

**DONUTS**  
- \$5 each -  
apple fritter, blueberry old fashioned, strawberry cheesecake, s'mores

**PUMPKIN COFFEE CAKE**  
cinnamon streusel, crème fraîche  
12

**VANILLA BRIOCHE PAIN PERDU**  
smoked apple pâté, rum custard, raisins  
14

**CHOCOLATE SAINT HONORÉ CAKE**  
chocolate choux puffs, dark chocolate cream St. Honoré, caramelized white chocolate crémeux, crispy puff pastry  
16

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

EXECUTIVE CHEF: CHRISTIAN RAGANO  
CHEF DE CUISINE: KEITH POTTER  
PASTRY CHEF: JOVE HUBBARD