

## **BRUNCH**

#### Pancake \$12

Whipped Cream, mixed berries and maple syrup

## Steak and Eggs \$24

6 oz flat iron steak with 2 eggs sunny side up

#### Two Eggs any Style \$18

Roasted tomato and sauté mushrooms with a choice of bacon or sausage

#### Omelet\* \$14

Spinach, feta, olives and cherry tomatoes

#### Eggs Benedict \$16

With sauté spinach and saffron hollandaise. Choice of smoked salmon or Canadian bacon

## ADD-ONS

Fries\_+7

Egg + 2

Bacon +6

Avocado +6

Shrimp +10

Grilled Chicken +8

Steak +14

# BRUNCH COCKTAILS

Bloody Mary / Mimosa / Bellini \$14

#### **CHAMPAGNE**

Laurent Perrier La Cuvee Brut 1812

\$22.00 \$80.00

## SALAD & SANDWICHES

## Classic Bagel board\* \$12

Toasted bagel, red onion, sliced tomatoes and cream cheese

#### Arugula Beet Salad\* \$18

Goat cheese and toasted walnuts

#### Caesar Salad\* \$16

Romaine lettuce, parmesan cheese, croutons, and anchovy vinaigrette

#### 'Croque Madame \$18

Ham, Gruyere, bechamel and a fried egg

#### Avocado Toast \$18

Poached egg, toasted almonds, pomegranate, radish

## Grilled Banh Mi Chicken Sandwich \$17

Pickled carrot, daikon, cilantro, jalapeno

## Lillie's Cheeseburger

Add: Bacon +3 , Avocado +3 , Egg +2

Single 4 oz patty \$14 Double 4 oz patty \$19

#### Steak Sandwich \$22

Flatiron steak, caramelized onions, chimichurri, Provolone cheese

## Build Your Own Mimosas

La Gioiosa Prosecco Bottle served with carafe orange juice on ice

\$35

\*(v) Vegetarian. Please alert your server of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% pre-tax gratuity will be added to parties of six or more. We will never add any COVID-19 surcharge to your bill. No hidden charges.

\*EXECUTIVE CHEF CHRIS CHRISTOUS\*

