Welcome To Our
Garden Brunch Experience
$59 Per Person

For The Table

Basket Of Pastries
Add Cheddar Cheese Biscuit $5 ea Supplement

Choice Of...

Avocado Toast/Spanish Fried Egg/Cilantro
Soft Scrambled Eggs/Champagne Sauce/Caviar/Creme Fraiche
Black Truffle Cheesy Scramble/Toasted Brioche
Maine Lobster Croque Madame/Creamed Spinach/Fried Eggs/Hollandaise
Shrimp and Grits/Bourbon Bacon Jam/Blackened Shrimp/Poached Egg
Cobb Salad/Mary’s Chicken Breast/Prosciutto/Tomato/Hard Boiled Egg/Burrata
Breakfast Burger/Beef Patty/Fried Egg/American Cheese/Bacon/Hot Sauce
Huevos Rancheros/Spiced Lentils/Tomatillo Salsa/Cotija Cheese
Southern Fried Chicken/Biscuits/Vinegar Slaw
Eggs Benedict/Dani’s Housemade English Muffin
Vegan Lasagna/’Impossible Bolognese’/Pomodoro
Steak and Eggs/Crispy Potatoes/Béarnaise

Something Sweet

Banana Bread Pudding $7 Supplement

Bottomless

Mimosa/Margaritas/Rose (No Modifications)
-OR-
All Non-Alcoholic Drinks
(2 Hour Time Limit and Ends at 4:00 pm)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 4% CHARGE IS ADDED BY THE RESTAURANT TO ALL CHECKS TO HELP OFFER HEALTHCARE COVERAGE TO OUR EMPLOYEES. PLEASE LET US KNOW IF YOU HAVE ANY QUESTIONS. THANK YOU FOR SUPPORTING A HEALTHIER STAFF.
COCKTAILS

FIA COLLINS 20
Floral Vodka, Fresh Citrus, Peach, Sparkling Water

ADELAIDE SPRITZ 18
Gin, Lime, Raspberry, Ginger, Hint of Basil, Sparkling Wine

PINK PANTHER 18
Vodka, Fresh Lemon, Cactus Pear, Ginger, Aquafaba, Cinnamon

MOULIN ROUGE 18
Gin, Fresh Lemon, Raspberry, Rouge, Select, Cacao

TROPICI 17
Blanco Tequila, Fresh Lemon, Mint, Pomegranate, Tropical Red Bull

PARDON MY PEACH 20
Reposado Tequila, Peach, Citrus, Orgeat, Aperol, Chocolate Bitters

SMOKE SHOW 20
Mezcal, Passion Fruit, Lemon, Clement d’Orange, Pepper Heat

FIG JAM 18
Mezcal, Rubino, Rosato, Bitters, Orange Twist

APPLES AND ORANGES 21
Rye Whiskey, Apple Spice, Amaro, Nutmeg

EAST SIDE COCKTAIL 21
Gin, St. Germain, Vanilla, Frech Lime

BEER

Steigl- ‘Radler’ Grapefruit 500ml 2.3% 10
Boomtown Brewery- ‘Mic-Czech’ Pilsner 16oz. 5.6% 12
The Bruery- Ruekeller Helles Lager 16oz. 5.2% 12
Boomtown Brewery- ‘Limelight’ IPA 7% 12
Gulden Draak- Dark Triple Ale 10.5% 32

BY THE GLASS

BUBBLES
NV Bele Casel, Extra Dry, Prosecco, Glera, Valdobbiadene, Italy 16
NV Lucien Albrecht, Pinot Noir, Alsace, France 18
NV Nicolas Feuillatte, Brut, Champagne, France 24

WHITE
2020 Paitin, Arneis, Piemonte, Italy 16
2019 Gabbas ‘Manzanile’, Vermentino, Sardinia, Italy 17
2020 Barton & Guestier, Sauvignon Blanc, Sancerre, France 20
2018 Antica, Chardonnay, Napa Valley, CA 22
2018 Vincent Careme, ‘Spring’, Chenin Blanc, Vouvray, France 18

ROSE
2020 Flamingo Estate Rose, San Luis Obispo, CA 18

RED
2016 Chateau de Poncie, Gamay, Beaujolais, France 18
2014 Barham Mendelson, Pinot Noir, Russian River Valley, Sonoma County, CA 20
2017 Luigi Stoppiano, ‘Cesare’, Nebbiolo, Barolo, Piemonte, Italy 24
2016 Arbalest, Merlot/Cabernet Blend, Bordeaux, France 20
2018 Manchiero, Nebbiolo, Lanhe, Italy 22
2018 Trefethen, Cabernet Sauvignon, Oak Knoll, Napa CA 28

(Parties of 6 and more will include a 20% service charge on the final bill. This service charge is subject to state tax)