

BRUNCH SPECIALTIES

PRIME RIB BREAKFAST BURRITO*

THINLY SHAVED SMOKED PRIME RIB, SCRAMBLED EGG,
RED BELL PEPPER, ONION, POTATOES, HOUSE SALSA
\$18.00

HANGOVER BURGER*

WAGYU BEEF BURGER, CRISPY BACON, HAM,
OVER HARD EGG, GARLIC AIOLI,
SERVED WITH SEASONED POTATOES
\$18.00

WAFFLE STACKER SANDWICH

MAPLE BACON WAFFLES, DEEP-FRIED CHICKEN BREAST,
FRIED EGG, GREEN ONION, MAPLE MUSTARD,
SERVED WITH SEASONED POTATOES
\$16.00

SAUSAGE BISCUIT SANDWICH*

HOUSE MADE BREAKFAST SAUSAGE PATTY, CHEDDAR CHEESE,
BUTTERMILK BISCUIT, OVER HARD EGG, GARLIC AIOLI,
SERVED WITH SEASONED POTATOES
\$16.00

BRIE-L-T*

MELTED BRIE, CRISPY BACON, FRESH MIXED GREENS,
OVER HARD EGG, HOUSE TOMATO JAM,
SERVED WITH SEASONED POTATOES
\$15.00

SUNDAY BRUNCH CUBAN*

PULLED PORK, SPICY CAPICOLA, HOUSE PICKLES,
GRUYERE CHEESE, DIJON MUSTARD, OVER HARD EGG,
SERVED WITH SEASONED POTATOES
\$15.00

BISCUITS AND GRAVY*

TWO HOUSE MADE BUTTERMILK BISCUITS,
TOPPED WITH HOUSE SAUSAGE GRAVY,
SUNNY SIDE UP EGG
\$14.00

DONUT BITES (V)

CINNAMON SUGAR PAIN DE MIE DONUT BITES,
CHOICE OF CHOCOLATE OR MAPLE GLAZE DRIZZLE
\$5.00/ \$8.00

EXTRAS

ADDITIONAL HOUSEMADE SAUCES

GARLIC AIOLI, RANCH, CAESAR, HOUSE KETCHUP,
BUTTERMILK BLUE CHEESE, CABERNET JELLY, ETC.
\$0.50

Brunch Served Sundays
10:00am-2:00pm

****Consuming raw or undercooked foods may cause food borne illness.***