



HUMBLE BEGINNINGS



QUESO Y CARNE BOARD 35

Chef's Selection of Meats, Cheeses & Accoutrements

BREAD BOARD 22

Grilled Baguette, Buttermilk Biscuit, Kunape, Beignet with Selection of Seasonal Housemade Jams & Butters

THE LOX BOARD 25

Smoked Salmon, Capers, Pickled Onion, Tomato, Housemade Pickles, Chopped egg, Creme Fraiche Topped w/ Everything Bagel Seasoning Served with Grilled Baguette

GIANT CINNAMON ROLL WITH VANILLA GLAZE 10

HOUSE BEIGNETS 13

Nutella & Berry Compote

HOUSE SPECIALITIES



AVOCADO TOAST 16

Sourdough, Smashed Avocado, Everything Bagel Seasoning, Soft Boiled egg, Smoked Trout Roe, Microgreens — Vegetarian version available upon request

MAINE LOBSTER CAPRESE 36

½ Grilled Lobster Tail, Buffalo Mozzarella, Brown Butter Vinaigrette, Basil Pesto, Cherry Tomatoes, Grilled Baguette

SMOKED MAPLE Brioche FRENCH TOAST 15

Thick-sliced Brioche, Whipped Brown Butter, and Hickory-Smoked Maple Syrup. Smoked Maldon Salt

NANDO'S PLATTER 17

Two Eggs, Brunch Potatoes, Sausage or Bacon, Biscuit

SMASHED BRUNCH BURGER 28

House-ground Wagyu, Shallot Jam, American Cheese, Maple Bacon, Sunny Side Up Egg, Creole Remoulade, Brunch Potatoes

BLACKENED HALIBUT 35

Roasted Seasonal Peppers, Onions & Potatoes, Aged Parmesan, Creole-Butter Sauce

SOCIETY OF OMELET & BENEDICT



FOREST FORAGED OMELET 18

Smoked Maitake Mushroom, White Cheddar, Chopped Broccolini, Caramelized Onion, Side of Berries

THE GILDED OMELET 22

Fisher Farms Pork Sausage, Roasted Potatoes, White Cheddar, Spinach, Topped with Creme Fraiche, Local Caviar, Side of Berries

PRIME FILET BENEDICT 35

Four oz Prime Filet, Potato Pave, Poached Eggs, Grilled Broccolini, Smoky Hollandaise — Substitute 4 oz A5 Wagyu Filet for \$175

KING CRAB BENEDICT 35

Alaskan King Crab, Cornbread, Succotash, Poached Eggs, Bernaise

MAINE LOBSTER & CAVIAR BENEDICT 40

Wood-Fire Grilled Lobster, Poached Eggs, Cornbread, Succotash, Bernaise, Local Caviar

STEAKHOUSE FAVORITES



NY STRIP & EGGS 45

8 oz Chile Coffee Rubbed New York Strip, Two Eggs, Brown Butter Demi Glace, Biscuit

STEAK & FRITES 60

8 oz Filet with Frites, Grilled Broccolini, & Chimichurri

FROM THE SEAFOOD BAR



OYSTERS ON THE HALF MKT

SHRIMP COCKTAIL MKT

KING CRAB LEGS MKT

BRUNCH ENHANCEMENTS



CERTIFIED A5 JAPANESE WAGYU

NY Strip - \$40/oz Ribeye - \$45/oz Filet - \$50/oz — in 4 - 6 - 8 oz portions

STAR TREATMENT 15

Top Your Dish with Local Caviar



**BRUNCH
LIBATIONS**

BLOODY MARY 15

Our House Secret Recipe Bloody Mary Mix. Served with candied bacon, celery, lemon, and olives

THE EXECUTIVE BLOODY MARY 40

Larger than the standard Bloody Mary, served with all the garishes, plus a Wagyu Burger Slider and 2 Shrimp

MIMOSA 14

Your choice of Classic Oj, Pineapple, Pomegranate, or Cranberry Juice & Sparkling Wine

MIMOSA FLIGHT 40

Half Bottle of LaMarca Prosecco, Orange Juice, Pineapple Juice, Pomegranate Juice

NANDO'S APEROL SPRITZ 17

Aperol, Sparkling Water, Sparkling Wine, and Fresh Orange Slices

ESPRESSO MARTINI 15

Vanilla Vodka, Cold Brew, Coffee Liqueur

EARLY RISER 16

Medium Roast Coffee, Vanilla Cold Foam, Baileys, Whiskey

SEASONAL SANGRIA 15

Thoughtfully crafted with fresh, rotating ingredients. Ask what we're offering today!

**WINES BY THE
GLASS**

OTHERS AVAILABLE
UPON REQUEST

CHERRY HILL ESTATE PINOT NOIR 20 Willamette Valley, Oregon USA

ALLAN SCOTT SAUVIGNON BLANC 14 Marlborough, New Zealand

CASCINETTA VIETTI MOSCATO D'ASTI 13 Asti, Piedmont, Italy (Effervescent)

LA FORESTINA EXTRA DRY PROSECCO 13 Veneto, Italy

ROTATING RED 10

ROTATING WHITE 10

COFFEE

COFFEE 4.50

FRENCH PRESS COFFEE SERVICE 12