

brunch better



Choose 1 or more endless options, order à la carte, or *brunch best* by enjoying all endless options.



ENDLESS BELLINI STATION / \$18 pp



ENDLESS SMALL PLATE DINING / \$28 pp



entire chef's menu below



chef's menu

MAPLE BACON WINGS / 5 (GF)

jumbo wings, maple bacon glaze, pickled Fresnos, house ranch dressing

BRIE & BACON JAM GRILLED CHEESE / 10

melted brie, bacon & onion jam, fresh arugula, toasted sourdough

TRUFFLE PARMESAN FINGERLING POTATOES / 7 (Veg)

smashed fingerling, parmesan, black truffle aioli

BISTRO BURGER / 10

bacon jam, melted gruyere, fresh arugula, roasted garlic English muffin

EGGS IN PURGATORY / 6 (GF without crostini)

basil marinara, Calabrian chili, poached egg, garlic crostini, fresh basil

FRENCH DIP SLIDER / 11

braised ribeye, caramelized onion, melted gruyere, roasted garlic English muffin, rosemary au jus

LEMON POPPY SEED PANCAKES / 9 (Veg)

cherry compote, whipped cream, confection sugar

SHORTRIB POUTINE / 9

house recipe with fried egg

BURRATA TOAST / 9 (Veg)

smashed avocado, toasted sourdough, burrata spread, blistered cherry tomato, balsamic

brunch cocktails

ESPRESSO MARTINI / 19

martini glass – up – shaved Belgian chocolate
2 oz vanilla vodka
½ oz amaretto
½ oz coffee liqueur
¾ oz espresso

IRISH COFFEE / 14

glass mug – hot – whipped cream & shaved nutmeg
1.5 oz Tullamore Dew
½ oz demerara syrup
Black coffee

MONTAUK LEMONADE / 16

rocks glass – rocks – lemon wheel garnish
2 oz Montauk Hard Label Blueberry Whiskey
¾ oz lemon juice
¾ oz mint syrup

OLD FASHIONED / 16

rocks glass – 1 rock – express orange peel
2oz Evan Williams bourbon
¼ oz demerara syrup
3 dashes Angostura bitters

CHAMPAGNE SORBETTO / 8

coupe glass – homemade orange sorbetto

APEROL SPRITZ / 8

wine glass – on the rocks – orange wheel garnish
3 oz champagne
2 oz Aperol
1 oz club soda

BLOODY MARY / 8

mason jar – celery, salt, pepper, worcestershire, tobasco, horseradish, olive juice
2 oz vodka
2 oz tomato juice
2 oz vegetable juice