

WEEKEND BRUNCH

Butler-Style Tray Passed 90-minute maximum

\$54 per adult \$34 per child (under 12)

V gf*Scrambled Eggs Caramelized Onions, Roasted Tomatoes

*NY Egg Sandwich Canadian Bacon, Gruyere, Tomato-Aioli, Kaiser Roll

gf Short Rib Hash Fingerling Potatoes, Piquillo Peppers

> qf Chicken Wings Frank's Red Hot

V Snickers Pancake Caramelized Bananas Foster

*Bacon & Egg Flatbread Neuske's Bacon and Poached Quail Egg

V French Toast Corn Flake Crusted Brioche Bread

> V gf Yogurt Parfait Granola, Honey

gf Applewood Sliced Bacon gf Chicken Sausage Links

V qf Heirloom Tomato Caprese Mozzarella, Balsamic Glaze

*Angus Mini Burgers Chipotle BBQ, Bacon Onion Marmalade, Cheese

> **Baked Potato Loaded Tater Tots** Bacon, Mozzarella, Sour Cream, Brown Gravy, Chives

V Cinnamon Apple Waffle Poached Apples

*Filet Mignon Eggs Benedict Poached Egg, Hollandaise

V qf Fruit Cup Watermelon, Pineapple, Mint

V Tomato Mozzarella Flatbread Roasted Tomatoes, Capers, Basil Oil

V Cream Cheese Pancake Ube Jam, Whipped Sweet Cream

V gf Truffle Mushroom Grits Pecorino, Truffle Oil

 $oldsymbol{V}$ Vegetarian **gf** Gluten Free Ingredients (not applicable for guests with celiac)

BOTTOMLESS BRUNCH LIBATIONS \$34

SANGRIA Blurred Vines

Red Wine, Elderflower Syrup, Strawberry Syrup, Lime, Lemon-Lime Soda

Peachy Keen

White Wine, Peach Vodka, Lychee Puree, Coconut Puree, Lemon, Lemon-Lime Soda

WINE

Mimosa Sparkling Wine White Wine Red Wine

BEER

Battle Born Lager (make it a Michelada)

COCKTAILS

Pomegranate Lemonade Vodka, Lemonade, Pomegranate Juice

Fuzzy Navel Peach Schnapps, Orange Juice

Bloody Mary's

Vodka, House-made Bloody Mary Mix

Please be advised that we do not offer modifications for our brunch menu, all food arrives to your table as it is prepared by the Chef.

