



BRUNCH MENU

SUN: 11AM- 2PM

SIGNATURE ITEMS

PORK BELLY HASH 14
Two eggs sunny side up over crispy pork belly, yukon potatoes, onions, peppers, and mushrooms

blu EGG SANDWICH 13
Two scrambled eggs, caramelized onions, smoked Gouda cheese, bacon, spicy mayo, toasted brioche bun, breakfast potatoes

AVOCADO AND SHRIMP TOAST 16
Avocado lime puree, Key West pink shrimp, poached egg, manchego, radish, watercress, pickled mustard seeds, toasted sourdough, breakfast potatoes

BENEDICTS

CRAB CAKE BENEDICT 18
Two crab cakes, poached eggs, English muffin, mixed greens, pickled fresno, citrus hollandaise, breakfast potatoes

BLACKSTONE BENEDICT 14
Bacon, poached eggs, English muffin, cilantro, grilled tomato, citrus hollandaise, breakfast potatoes

SMOKED NORWEGIAN SALMON BENEDICT 16
Smoked salmon, baby spinach, grilled tomatoes, poached eggs, citrus hollandaise, fried capers, toasted sourdough, breakfast potatoes

OMELETTES

LOBSTER OMELETTE 18
Three eggs, lobster, fontina cheese, chives, citrus hollandaise, toasted sourdough, breakfast potatoes

VEGETABLE OMELETTE 13
Three eggs, peppers, onions, wild mushrooms, tomatoes, spinach, Fontina cheese, toasted sourdough, breakfast potatoes

HAM, MUSHROOM, SWISS, OMELETTE 14
Three eggs, ham, mushrooms, Swiss cheese, toasted sourdough, breakfast potatoes

SIDES

BREAKFAST POTATOES	4	GRILLED SOURDOUGH	2	BACON	3
AVOCADO LIME PUREE	4	WHOLE WHEAT BREAD	2	EGG ANY STYLE	2
STONE GROUND GRITS	6	ENGLISH MUFFIN	2		

PLEASE NOTE: 18% GRATUITY WILL BE ADDED TO TABLES OF 8 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BRUNCH DRINK MENU

COCKTAILS

ULTIMATE BLOODY MARY 11

Featuring St. George Green Chile Vodka, house made bloody mary mix, bacon, shrimp, olives, celery stalk

bluBLOODY MARY

Your choice of vodka mixed with our house made bloody mary mix

ST. GERMAIN CHAMPAGNE COCKTAIL 9

St. Germain elderflower liqueur, Wycliff champagne, club soda

CARAFE - 36

SANGRIA 7

A refreshing house made favorite

blUBERRY SANGRIA 7

White wine, blueberry juice

CHAMPAGNE

WYCLIFF, BRUT SPARKLING, CA 7/25

Fruity with a touch of strawberry

VILLA SANDI "IL FRESCO," 10/38

PROSECCO, ITALY

Clean and bright with lively, small bubbles

DOMAINE CHANDON, BRUT, NAPA 10

187ml Split, complex apple and pear, citrus spice

POMMERY, POP, EXTRA DRY, FRANCE 15

187ml Split, fresh floral, citrus notes, creamy, smooth

SEGURA VIUDAS, CAVA BRUT ROSÉ, SPAIN 10

187ml Split, refreshing, full of cherry fruit, light acidity, soft, balanced finish

**UNLIMITED \$16
MIMOSAS**

*\$20 without the purchase of food
[ends at close of brunch]

illy COFFEE

ILLY BRAND COFFEE

100% sustainably grown Arabica beans

COFFEE

CAPPUCCINO

ESPRESSO

Tea Forte

HOT TEA

BLACK CURRANT

Black tea leaves, bright fruity taste of fresh currants, blackberry undertones and floral notes

WHITE GINGER PEAR

Rarest Pai Mu Tan white tea, orchard fresh pear, tingle of spicy ginger

BLUEBERRY MERLOT

caffeine free

An herbal tea with organic rose hips and hibiscus, sweet summer blueberries and a wisp of sage

ORANGE PEKOE

Black tea leaves, rich fragrance, classic pekoe flavor, subtle citrus notes, lingering sweetness

GREEN MANGO PEACH

Green tea, peppermint leaves, mango nectar, peach, textured sweetness with a peppermint finish

ICED TEA

CEYLON GOLD

organic black tea

RASPBERRY NECTAR

caffeine free

rose hips, berry medley

MANGO PEACH

green tea, cooling peppermint, mango, peach

BLOOD ORANGE

black tea, crisp, tart, deep blood orange

GINGER PEAR

Pai Mu Tan white tea, juicy pear, soft ginger