



# BRUNCH MENU

SAT & SUN: 10AM- 2PM

## SIGNATURE ITEMS

<p><b>STEAK HUEVOS RANCHEROS</b> 14 Black Angus beef filet tips, fried flour tortilla, avocado lime puree, cilantro, mixed greens, cotija, pineapple &amp; smoked poblano pico, lemon aioli, pickled fresno, sunnyside eggs, breakfast potatoes</p>	<p><b>AVOCADO AND SHRIMP TOAST</b> 15 Avocado lime puree, Key West pink shrimp, poached egg, cotija, radish, watercress, pickled mustard seeds, toasted sourdough, breakfast potatoes</p>
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## BENEDICTS

<p><b>CRAB CAKE BENEDICT</b> 16 Two crab cakes, poached eggs, English muffin, mixed greens, pickled fresno, citrus hollandaise, breakfast potatoes</p>	<p><b>SMOKED NORWEGIAN SALMON BENEDICT</b> 14 Smoked salmon, baby spinach, grilled tomatoes, poached eggs, citrus hollandaise, fried capers, toasted sourdough, breakfast potatoes</p>
<p><b>BLACKSTONE BENEDICT</b> 13 Diced bacon, poached eggs, English muffin, cilantro, grilled tomato, citrus hollandaise, breakfast potatoes</p>	

## OMELETTES

<p><b>LOBSTER OMELETTE</b> 16 Three eggs, lobster, Brie cheese, chives, citrus hollandaise, toasted sourdough, breakfast potatoes</p>	<p><b>VEGETABLE OMELETTE</b> 13 Three eggs, peppers, onions, wild mushrooms, tomatoes, spinach, Fontina cheese, toasted sourdough, breakfast potatoes</p>
<p><b>STEAK OMELETTE</b> 14 Three eggs, Black Angus beef filet tips, peppers, onions, tomatoes, Fontina cheese, toasted sourdough, breakfast potatoes</p>	

## SANDWICHES

<p><b>MONTE CRISTO</b> 15 Ham, turkey, Swiss and Cheddar cheese, French toasted brioche, mixed berry compote, powdered sugar</p>	<p><b>blu EGG SANDWICH</b> 13 Two scrambled eggs, caramelized onions, smoked Gouda cheese, bacon, spicy mayo, toasted brioche bun, breakfast potatoes</p>
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## SIDES

<b>BREAKFAST POTATOES</b> 4	<b>GRILLED SOURDOUGH</b> 2	<b>BACON</b> 3
<b>AVOCADO LIME PUREE</b> 4	<b>WHOLE WHEAT BREAD</b> 2	<b>EGG ANY STYLE</b> 2
<b>STONE GROUND GRITS</b> 6	<b>ENGLISH MUFFIN</b> 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
- blu BLOODY 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** 6  
White wine, blueberry juice

## CHAMPAGNE

- WYCLIFF, BRUT SPARKLING, CA** 7/26  
Fruity with a touch of strawberry
- LOVO, PROSECCO, DOC, ITALY** 10/38  
Clean and bright with lively, small bubbles
- DOMAINE CHANDON, BRUT, NAPA** 9  
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** 9  
187ml Split, refreshing, full of cherry fruit, light acidity, soft, balanced finish
- BLANC DE BLEU, CUVÉE BRUT, CA** 10  
187ml Split, gentle flavors with the subtlest touch of blueberries

## UNLIMITED MIMOSAS \$15

Traditional, Peach, Raspberry, Mango, Strawberry, Pineapple, or Cranberry  
(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 in the finish

#### GREEN MANGO PEACH

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

Pai Mu Tan white tea, juicy pear, soft ginger