



# BRUNCH MENU

SAT: 11AM - 2PM  
SUN: 10AM - 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, muenster, 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	3	BACON	3
AVOCADO LIME PUREE	4	WHOLE WHEAT BREAD	3	EGG ANY STYLE	2
STONE GROUND GRITS	6	ENGLISH MUFFIN	3		

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 12

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 20

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 MIMOSAS \$22**

[ends at close of brunch]

## illy COFFEE

### ILLY BRAND COFFEE

100% sustainably grown Arabica beans

COFFEE

CAPPUCCINO

ESPRESSO

## Tea Forte

### HOT TEA

#### ORCHID VANILLA

Black tea leaves, coconut, soft honey notes with a sweet, rounding smoothness from the vanilla

#### 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