



STARTERS

HOUSEMADE PARKER HOUSE ROLLS VANILLA BEAN SALT & HONEY BUTTER (V)	9
CRISPY TATER TOTS EH SAZON & BLACK TRUFFLE KETCHUP (V)	11
CRISPY QUESO BLANCO CARAMELIZED PINEAPPLE JAM (V)	14
CANDIED THICK-CUT HERITAGE BACON MAPLE SYRUP & BROWN SUGAR	12
LOADED TATER TOTS BLACK TRUFFLE CREAM, APPLEWOOD BACON & PARMIGIANO	18
PERUVIAN CORN 'CEVICHE' CILANTRO, AJI AMARILLO, LIME & CRISPY CANCHA CORN (VG)	16
LOCALLY MADE BURRATA "PAN CON TOMATE", SULLIVAN ST. FILONE & SHERRY VINEGAR (V)	19
BRUSSELS SPROUTS 'CAESAR' COOKED & RAW, PARMIGIANO & GARLIC CRUMBS (V)	18
[EATING] HOUSE SALAD SHALLOT VINAIGRETTE, APPLEWOOD BACON & FARMER'S CHEESE	17
NASHVILLE HOT ROCK SHRIMP BUTTERMILK-ROASTED GARLIC RANCH, LEMON & CAYENNE	17
YELLOWFIN TUNA TARTARE EGG YOLK 'SALSA VERDE', JALAPENO & CRISPY POTATOES	26

BRUNCH PLATES

BREAKFAST SANDWICH SCRAMBLED EGGS, HERITAGE BACON, PAPITAS, CHEDDAR & CHIVE	17
'EGGS ON EGGS' SOFT EGGS, BRIOCHE, EVERYTHING CRÈME FRAICHE & AMERICAN CAVIAR	24
SMOKED SALMON TARTINE 'MAITRE 'D' CREAM CHEESE, RED ONION & HEIRLOOM TOMATO	18
'CARBONARA' BENEDICT HERITAGE BACON, BLACK TRUFFLE FONDUTA, SOFT EGGS & CIABATTA	21
CRISPY ROCK SHRIMP SALAD OAK LETTUCE, BRUSSEL SPROUTS, CARROT, CILANTRO & MISO	25
GRILLED CHICKEN SALAD GREENS, TOMATO, CUCUMBER, PICKLED ONION & CROUTONS	23
BUTTERMILK FRIED AMISH CHICKEN & WAFFLES SMOKY MAPLE & CARROT 'HOT SAUCE'	29

SANDWICHES SERVED WITH FRENCH FRIES OR GREEN SALAD

GRILLED CHICKEN SANDWICH LETTUCE, TOMATO, THICK-CUT BACON & 'GREEK GODDESS'	23
CRISPY CHICKEN SANDWICH GREENS, ROASTED GARLIC RANCH & LEMON-PEPPER PICKLES	21
'FRITA' BURGER GUAVA-BACON JAM, FRITA SAUCE, CRISPY PAPITAS & PICKLED ONION	26
CLASSIC CHEESEBURGER CHEDDAR, LOCAL LETTUCE, TOMATO, ONION & BRIOCHE BUN	24
'FRENCH DIP' BURGER VERMONT CHEDDAR, CARAMELIZED ONIONS & BEEF 'AU JUS'	27

SWEET PLATES

'TIMBA' FRENCH TOAST BRIOCHE, GUAVA-VANILLA JAM, CREAM CHEESE & CRUMBLE (V)	17
CAP'N CRUNCH PANCAKES VANILLA BUTTER, CONDENSED MILK & CANDIED CEREAL (V)	19
CINNAMON ROLL PANCAKES CREAM CHEESE, CINNAMON SYRUP & BUTTERY STREUSEL (V)	18

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



BRUNCH COCKTAILS

CLASSIC MIMOSA 13

PROSECCO & FLORIDA ORANGE JUICE

BELLINI 13

PROSECCO, CRÈME DE PECHE & PEACH

GUAVA MIMOSA 14

PROSECCO, GUAVA PUREE & UNA VODKA

SPRITZ 14

PROSECCO, APEROL & ORANGE

BLOODY MARY 16

HOUSEMADE MARY MIX, TITO'S VODKA & OLIVE

SPECIALTY COCKTAILS \$18

POST-IT NOTE

UNA VODKA, FRENCH ORANGE LIQUEUR, LAMBRUSCO, CITRUS & ORANGE BITTERS

MR. PINK

HAVANA CLUB BLANCO, CHINOLA PASSIONFRUIT & COCONUT CORDIAL

STILLWELL ANGEL

NO. 3 LONDON DRY GIN, LEMON, CRÈME DE PECHE & GIFFARD APRICOT LIQUEUR

DOLORES STREET

PATRON TEQUILA BLANCO, ANCHO REYES, LYCHEE & SWEET AND SOUR SALT

THE BIRDS & THE BEES

VIDA MEZCAL, ORANGE BLOSSOM HONEY, FLORIDA GRAPEFRUIT & SEA SALT

BEER

LAGER OFF SITE NANO BREWERY 16 OZ. / DRAFT **8**

AMBER ALE DREAM STATE BREWING CO. 16 OZ. / DRAFT **8**

IPA LINCOLN'S BEARD BREWING CO. 16 OZ. / DRAFT **8**

BLONDE ALE LOST CITY BREWING CO. 12 OZ. / CAN **7**

SOUR ALE TRIPPING ANIMALS CO. 16 OZ. / CAN **10**

ZERO-PROOF \$11

ICEBERG THEORY

SEEDLIP GARDEN 108, CUCUMBER, MINT, LIME & SODA WATER

PARROTHEAD

SEEDLIP GROVE 94, CITRUS, AGAVE NECTAR & SPICED SALT