

Sat-Sun 10 am - 3:30 pm



January 12th - January 21st

Restaurant Week

B R U N C H M E N U

2 courses for 25 | 3 courses for 31

STARTERS

B R U N C H T O T S

Béchamel | Bacon Bits

C H I C K P E A S A L A D

Roasted Chickpeas | Goat Cheese | Arugula | Pickled Onion | Croutons
Green Goddess Dressing

B R I E P L A T E

Warm Brie | Berry Compote | Balsamic Glaze | Crostini | Warm Pretzels

ENTREES

B R I S K E T B E N E D I C T

Braised Brisket | Poached Egg | Chipotle Hollandaise

S M O K E D S A L M O N O M E L E T

Smoked Salmon | Garlic & Chive Béchamel | Home Fries

F R E N C H T O A S T S L I D E R

French Toast Slider Buns | Scrambled Egg | Bacon | Mozzarella
Strawberry Maple Syrup

DESSERT

B R E A D P U D D I N G

served with vanilla whipped cream

C R E M E B R Ū L É E

\$25 BOTTOMLESS

MIMOSA | BLOODY MARY
SCREWDRIIVER | RUM PUNCH
NATTY BOH

with purchase of entree
2 hour limit

Wed-Sun 4 pm-9pm



January 12th - January 21st

Restaurant Week

D I N N E R M E N U

2 courses for 25 | 3 courses for 31

STARTERS

BRUNCH TOTS

Béchamel | Bacon Bits

CHICKPEA SALAD

Roasted Chickpeas | Goat Cheese | Arugula | Pickled Onion | Croutons
Green Goddess Dressing

BRIE PLATE

Warm Brie | Berry Compote | Balsamic Glaze | Crostini | Warm Pretzels

STUFFED MUSHROOMS

Goat Cheese | Onion | Smoked Rosemary | Cremini

ENTREES

SALMON

6 oz Blackened Salmon | Herb Veggie Rice | Salsa Roja | Queso Fresco

STEAK

10 oz NY Strip | Risotto | Slow Roasted Tomatoes | Roasted French Beans

JAMBALAYA

Andouille | Shrimp | Onion | Tomato | Pepper | Cajun Cream | Rice

DESSERT

BREAD PUDDING

served with vanilla whipped cream

CREME BRÛLÉE