

brunch

bacon, spinach & fontina scramble
whole grain toast
14

the burger
white cheddar, sweet onions, sliced pickles, fries
16

roasted vegetable "falafel"
tzatziki, feta, cucumber, chili oil
14

poached organic eggs
smoked salmon, dill, hollandaise, buttermilk biscuits
16 *with american caviar 21*

creekstone farms black angus strip loin
brussels sprouts homefries, red wine
20

brioche french toast
cinnamon pears, pecans, bourbon syrup
13

spicy shrimp & grits
leeks, spinach, crispy onions
18

broccoli, shiitake & gouda quiche
bibb lettuce, beets, pumpkin seeds
15

Chef Mike Price



sides

6 dollars each

two organic eggs any style

brussels sprouts homefries

thick cut bacon

country breakfast sausage links

two buttermilk biscuits

half texas grapefruit
burnt sugar

whole grain or white toast
3

cocktails

michilata 9

tomato juice, horseradish, lime

mimosa 12

prosecco, orange juice

beverages

cranberry juice

apple juice
3

fresh squeezed

orange juice
5

teas

4 dollars each

organic earl grey

english breakfast

darjeeling choice estate

japanese sencha green

organic peppermint

egyptian chamomile

coffees

latte 4

cappuccino 4

macchiato 3

espresso 3

coffee 3