



SPECIALTY COCKTAILS

ROSE PEACH SANGRIA \$14

Ruffino Aqua Di Venus Rosé, Peach Brandy,
Peach Nectar, Sparkling Water,
Raspberries & Peaches

BUNNY TAIL BUBBLY \$14

Barton & Guestier Champagne, Cointreau, Orange Tangerine Puree, Pressed Carrot Juice

BIRDS & THE BEES \$15

Empress 1908 Gin, Yellow Chartreuse, Lavender Monin, Honey Simple Syrup, Fresh Lemon Juice









BRUNCH-

10:30 A M - 1:00 P M

3 Egg Omelet \$16

Served with your choice of 3 fillings -Mushrooms, Onions, Bell Peppers, Tomatoes, Spinach, Caramelized Onion, Swiss Cheese, Cheddar Cheese, American Cheese | | White or Wheat Toast & Breakfast Potatoes

Traditional Eggs Benedict \$18

Poached, Free Range Eggs, Canadian Bacon on Griddled English Muffin Topped with House-made Hollandaise Sauce & Breakfast Potatoes

Add House Cured & Smoked Salmon or Crabcake \$6

Belgian Buttermilk Waffle \$14

Warm House-made Waffle with your choice of Fresh Berries, Bananas, Chocolate Chips, Powdered Sugar or Whipped Cream

Breakfast Toast \$20

Two Sunny Side Eggs & Breakfast Potatoes Choice of:

-Avocado Toast with Radish &
Everything Bagel Spices
- Salmon Toast with Cream Cheese,
Capers & Chives

ENTREE SPECIALS SERVED ALL DAY

Braised Lamb Shank \$26

Served with House-made Mashed Potatoes and Glazed Carrots & Au Jus Rabbit Fricasse \$28 Served over House-made Fettuccine with Bacon, Mushrooms & Mustard

DESSERT SPECIALS

SERVED ALL DAY

Chocolate Coconut Bread Pudding \$9
Carrot Cake \$9
Topped with Cream Cheese Frosting
House-made Crème Brulee \$9

BRUNCH SIDES

Breakfast Sausage \$5
Breakfast Potatoes \$5
White or Wheat Toast \$3
Applewood Smoked Bacon \$5
Canadian Bacon \$5
English Muffin \$3
Lox \$6