

## BREAKFAST

6:30AM-11:30AM

### TWO EGGS ANY STYLE\*

Breakfast Potatoes | Choice of Bacon or Chicken Sausage | Choice of Toast | 18

### OMELET INNOVATION\*

Breakfast Potatoes | Choice of Ham, Bacon, Chicken Sausage, Peppers, Onion Mushrooms, Tomato, Cheddar, Monterey Jack, Swiss, Provolone Cheese | 20

### GRAND BENEDICT\*

Cage Free Poached Eggs | Toasted English Muffin | Ham | Hollandaise Breakfast Potatoes | 21

### SMASHED AVOCADO TOAST<sup>V</sup>

Empire Hippie Bread | Smashed Avocado | Pickled Onion | Micro Herbs Breakfast Potatoes | 20  
-add 2 eggs any style\* | 5

### FARMHOUSE HASH\*

Crispy Potato | Corned Beef | Charred Jalapenos | Shallot | Roasted Tomato Smoked Cheddar | Eggs Any Style | 20

### SMOKED SALMON BENEDICT\*

Cage Free Poached Eggs | Smoked Salmon | Toasted English Muffin Grilled Heirloom Tomato | Fried Capers | Hollandaise | Breakfast Potatoes | 22

### PANCAKES<sup>VG</sup>

Berry Compote | 17

### ORGANIC YOGURT PARFAIT<sup>VG GF</sup>

Greek Yogurt | House Granola | Organic Berries | Local Honey | 15

### McCANN'S STEEL-CUT OATMEAL<sup>V</sup>

Fresh Berries | House Granola | Brown Sugar | 12

## BREAKFAST SIDES

BREAKFAST POTATOES | 4

TOAST | 4

CHICKEN SAUSAGE | 5

FRUIT | 8

BACON | 5

BERRIES | 9

## BEVERAGES

MIMOSA | 12

COLD BREW COFFEE | 7.50

BLOODY MARY | 12

SPECIALTY COFFEE | 6.50

FRESH SQUEEZED ORANGE JUICE | 7

TEA SELECTION | 6

<sup>GF</sup> GLUTEN FREE OPTIONS

<sup>V</sup> VEGAN OPTIONS

<sup>VG</sup> VEGETARIAN OPTIONS

\*Consuming raw and undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness

**ALL DAY**  
11:30AM-11:00PM

## STARTERS

### SOUP DU JOUR

Daily soup creation | 9

### MARKET SALAD <sup>GF VG</sup>

Chef's seasonal accompaniments | 12  
-add protein: chicken | 6, shrimp | 8, salmon\* | 9

### GRAND CAESAR <sup>GF</sup>

Baby Gem | House Dressing | Crispy Parmesan  
White Anchovy | Roasted Tomato | Grated Pecorino | 13

### CORN FRITTERS <sup>VG</sup>

Gristmill Cornmeal | Sweet Corn | Parmesan  
Chipotle Aioli | 13

### LUMP CRAB CAKES

Arugula | remoulade | 18

### MOJO PORK TACOS <sup>GF</sup>

Compressed tomatillo relish  
avocado crema | lime | 15

### CRISPY WINGS

Buffalo Sauce | House Ranch | 20  
-half order | 12  
-add fries | 5

### HOUSE FLATBREAD

Choice of Three Cheese, Pepperoni,  
or Vegetable | 15

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choice of three cheese, pepperoni,  
or vegetable | 15

### PANEER BUTTER MASALA <sup>GF VG</sup>

Pan Seared Indian Cheese | Curry Masala | Yogurt Raita  
Tamarind Chutney | Toasted Cashew | Micro Cilantro | 14

## SANDWICHES

### HOUSE BURGER \*

Tomato | Lettuce | Pickles | Onion |  
Cheddar | Dijonaise | Brioche | 18  
-choice of side salad or fries  
-add bacon, fried egg\* | 2  
-add mushrooms, bleu cheese | 3  
-Impossible Burger<sup>^</sup> available upon request

### GRILLED CHICKEN SANDWICH

Tomato | Lettuce | House Made Pickles | Onion  
Pepper Jack | Chipotle Aioli | Brioche | 16  
-add bacon | 2

### MOROCCAN WRAP <sup>VG</sup>

Calabrian Chili Yogurt | Humus  
Marinated Cucumbers and Tomatoes | Spring Greens | 15  
-choice of side salad or fries

### LOBSTER ROLL

Arugula | Shaved Fennel | House Made Chili Powder  
Caramelized Lemon | Fermented Tomato | 20  
-choice of side salad or fries

## ENTREES

### PRIME CAB FILET MIGNON \*

Malabar Spinach Creamed | Seared Trumpet  
Charred Shallot Petals | Bordelaise | 52  
-add shrimp | 8

### VEGETABLE STIR FRY <sup>^ GF</sup>

Mushrooms | Broccolini | Baby Bok Choi  
Sweet Peppers | Garlic Ginger Soy  
Jasmine Rice | 23  
-add protein: chicken | 6, shrimp | 8, salmon\* | 9

### CRISPY B&E CHICKEN THIGH <sup>GF</sup>

Sweet Potato Puree | Blistered Cherry Tomato  
Grilled Wax Beans | Apricot Mustardo | 32

### SMOKED ANDOUILLE PASTA

Artisanal pasta | shaved garlic | fennel | slow roasted  
tomato | red peppers | shallot | chicharron | 26  
-add protein: chicken | 6, shrimp | 8, salmon\* | 9

### STEAK FRITES \* <sup>GF</sup>

8 oz. Market Choice | Chimichurri Artisan Greens  
fries | 35  
-add shrimp | 8

## DESSERT

### TRIPLE CHOCOLATE BROWNIE SUNDAE

Warm brownie | chocolate ice cream  
Candied nuts | chocolate sauce | sea salt | 10

### VANILLA CRÈME BRULÉE

Artisanal cookie | fresh berries | 10

<sup>GF</sup> GLUTEN FREE OPTIONS

<sup>^</sup> VEGAN OPTIONS

<sup>VG</sup> VEGETARIAN OPTIONS

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## HAND CRAFTED COCKTAILS



**MONTE CARLO**  
Bulleit Rye | Benedictine |  
Lilet | House Lemon-  
Pineapple syrup | 17



**GIN 'N' PEPPER**  
Beefeaters | Orange Liquor | Lime  
| House Lemon-Pineapple Syrup |  
Black Pepper | 16



**BUBBLY RAZBERRI**  
Grey Goose | Chambord |  
Club Soda | 18



**PINK GRANITE MARGARITA**  
Hornitos Tequila | Grand Marnier |  
Lime | Grenadine | 17

## BOTTLE & DRAUGHT BEER

### BOTTLE | 8

Bud Light  
Budweiser  
Miller Lite  
Michelob Ultra  
Coors Light  
Heineken  
Corona | Corona Light

Sam Adams Boston Lager  
Bass Ale  
Shiner Bock  
Dos Equis  
Blue Moon  
Sapporo

### CRAFT BOTTLE | 9

Stone IPA  
Temptress Milk Stout

### BELGUIM STYLE | 16

Unibroue "La Fin Du Monde"

### DRAUGHT | 9

Rahr's Blonde Lager  
Shannon Tejas Light  
TAP Fire Ant Funeral  
Modelo Especial

## WINE LIST

### SPARKLING

	6OZ.	9OZ.	BTL
Bervini, Prosecco	14		45
Besserat Champagne	24		85

### CHARDONNAY

Sterling Chardonnay	12	17	44
Bravium Russian River Chardonnay	17	25	69
Black Stallion Chardonnay			63

### PINOT GRIGIO

Sterling Pinot Grigio	12	17	44
The Seeker Pinot Grigio	13	19	52

### OTHER WHITE

Murphy Goode Sauvignon Blanc	13	19	52
Kim Crawford Sauvignon Blanc	15	22	65
Seeker Riesling	14	19	52
DAOU Rosé Paso Robles	15	22	60
Caymus Conundrum White Blend			63
St Supery Moscato			63

### CABERNET

Sterling Vintners Cabernet	12	17	44
Liberty School Reserve Cabernet	15	22	63
Honig Cabernet	22	32	94
Unshackled Cabernet Blend			76

### PINOT NOIR

Sterling Vintners Pinot Noir	12	17	44
Meiomi Pinot Noir	17	25	69
Au Bon Climat Santa Barbara Pinot Noir	18	26	74
Erath Pinot Noir			63

### OTHER RED

Sterling Vintners Merlot	12	17	44
Caymus Conundrum Red Blend	17	25	69
Mollydooker The Boxer Shiraz	17	25	69
Caymus Red Schooner Malbec	18	26	74
Austin Hope Troublemaker			63
Napa Cellars Merlot			70
Seghesio Zinfandel			74

**OVERNIGHT**  
11:00PM-6:30AM

**YOGURT PARFAIT** VG GF

Greek Yogurt | Chia Seeds  
House Granola | Berry Compote | 6

**BREAKFAST BURRITO \***

Chorizo | Egg | Potato | Cheese | 12

**BREAKFAST BISCUIT \***

Bacon | Egg | Cheese | 12

**SOUP DU JOUR**

Daily soup creation | 9

**MARKET SALAD** GF VG

Local market greens | shaved vegetables | tomato  
cheddar | balsamic vinaigrette | 12

**CUBAN HAM & CHEESE**

Heritage pork | porchetta | gruyere cheese  
house mustard | house pickles | Kaiser roll | 14

**HOUSE FLATBREAD**

Choice of cheese, pepperoni, or vegetable | 14