

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 |
Breakfast Potato | 19

GRAND BENEDICT*

Cage Free Poached Eggs | Toasted English Muffin | Ham | Hollandaise
Breakfast Potatoes | 20

SMASHED AVOCADO TOAST^V

Empire Hippie Bread | Smashed Avocado | Pickled Onion | Micro Herbs
Breakfast Potatoes | 18
-add 2 eggs any style* | 5

EGG WHITE FRITTATA

Cage Free Egg Whites | Sautéed Mushrooms | Roasted Tomatoes
Baby Spinach | Arugula | Goat Cheese | 19

SMOKED SALMON BENEDICT*

Cage Free Poached Eggs | Smoked Salmon | Toasted English Muffin
Grilled Heirloom Tomato | Fried Capers | Hollandaise | Breakfast Potatoes | 21

PANCAKES^{VG}

Berry Compote | 17

ORGANIC YOGURT PARFAIT^{VG GF}

Greek Yogurt | House Granola | Organic Berries | Local Honey | 14

MCCANN'S STEEL-CUT OATMEAL^V

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

JUICE SELECTION | 4.5

TEA SELECTION | 6

^{GF} GLUTEN FREE OPTIONS

^V VEGAN OPTIONS

^{VG} 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 ^{GF VG}

Chef's Seasonal Accompaniments | 13
-add protein: chicken | 6, shrimp | 8, salmon* | 9

GRAND CAESAR ^{GF}

Baby Gem | House Dressing | Crispy Parmesan
White Anchovy | Roasted Tomato | Grated Pecorino | 15

CORN FRITTERS ^{VG}

Gristmill Cornmeal | Sweet Corn | Parmesan
Chipotle Aioli | 13

LUMP CRAB CAKES

Arugula | Remoulade | 18

MOJO PORK TACOS ^{GF}

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

PANEER BUTTER MASALA ^{GF VG}

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^ available upon request

GRILLED CHICKEN SANDWICH

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

MOROCCAN WRAP ^{VG}

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 ^{^ GF}

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 ^{GF}

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

SMOKED ANDOUILLE PASTA

Artisanal Rasta | Shaved garlic | Fennel | Slow Roasted
Tomato | Red Peppers | Shallot | Chicharron | 26
-add protein: chicken | 6, shrimp | 8, salmon* | 9

STEAK FRITES * ^{GF}

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

DESSERT

“DIPPED” TURTLE CHEESECAKE

House Made Cheesecake | Pecan & Chocolate Shell |
Caramel | Vanilla Ice Cream | 11

VANILLA CRÈME BRULÉE

Artisanal cookie | fresh berries | 10

^{GF} GLUTEN FREE OPTIONS

[^] VEGAN OPTIONS

^{VG} VEGETARIAN OPTIONS

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Kids under 12 special menu offering, please, call private dining for more information

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 Ale
Shannon Tejas Light Lager
Fire Ant Funeral Ale
Modelo Especial Lager
Manhattan Project Hazy IPA
El Chingon IPA

WINE LIST

SPARKLING

	6OZ.	9OZ.	BTL
Bervini, Prosecco	14		52
Besserat de Bellefon, Champagne, France	24		85
Veuve Clicquot Brut, Champagne, France			156

CHARDONNAY

Sterling Chardonnay	12	17	44
Bravium, Russian River, Chardonnay	17	25	69
Black Stallion, Napa Valley, California			63
Cakebread Cellars, Napa Valley, California			120

PINOT GRIGIO

Sterling Vintners, California	12	17	44
The Seeker, Veneto, Italy	13	19	52
Santa Margherita, Valdodige, Italy			70

OTHER WHITE

Murphy Goode Sauvignon Blanc, California	13	19	52
Yealands, Marlborough, New Zealand	14	20	58
Seeker, Riesling, Germany	14	19	52
DAOU Rosé Paso Robles	15	22	60
St Supery, Moscato, Napa Valley, California			59

CABERNET

Sterling Vintners Cabernet	12	17	44
Liberty School Reserve, California	15	22	63
Honig, Napa Valley, California	22	32	98
“Unshackled” by Prisoner, California			76

PINOT NOIR

Sterling Vintners Pinot Noir	12	17	44
Erath Pinot Noir	16	23	63
Au Bon Climat Santa Barbara Pinot Noir	18	26	74

OTHER RED

Sterling Vintners, Merlot, California	12	17	44
Caymus, Conundrum, Red Blend	17	25	69
Mollydooker The Boxer Shiraz, Australia	17	25	69
Caymus, Red Schooner, Malbec, Argentina	19	28	79
Napa Cellars, Merlot, California			70
Seghesio, Zinfandel, California			74
Prunotto, Barbaresco, Nebiolo, Italy			115

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