

SUNDAY BRUNCH

SELECT ANY CHEF'S CREATION 14

SHAKSHUKA

pasture-raised eggs baked in a sauce of sweet peppers, tomatoes, chorizo and crumbled feta (580 cal)

BRICK OVEN BRIOCHE FRENCH TOAST

blueberry-infused maple syrup, whiskey-smoked brown sugar pecans (780 cal)

SMOKED SALMON FLATBREAD

crisp bread, cold-smoked Kendall Brook salmon, capers, red onion, horseradish crema (480 cal)

S52 EGGS BENEDICT

toasted brioche, mushrooms & wilted spinach, pasture-raised poached eggs, hollandaise drizzle (690 cal)
Add poached lobster (+80 cal) +9.9

VEGETABLE FRITTATA

pasture-raised eggs, aged cheddar, roasted red peppers, potatoes, mushrooms, accompanied by grilled asparagus and sriracha hollandaise (330 cal)

COFFEE & TEA

100% COLOMBIAN COFFEE 3.5

sustainably farmed, Rainforest Alliance™ Certified beans

TEA FORTE 3.8

artisan crafted 100% natural, fine leaf, ultra-premium teas

EARL GREY • ESTATE DARJEELING • JASMINE GREEN
WHITE GINGER PEAR • AFRICAN SOLSTICE • CHAMOMILE CITRON

COCKTAILS

SHRUBBY MARY 10.5

Crop Organic Tomato Vodka, housemade tomato-celery shrub, hint of sriracha (200 cal)

PROSECCO BELLINI 11

white peach or raspberry (170 cal)

MIMOSA 10

Prosecco, freshly squeezed orange juice (160 cal)

Items May Contain Raw Or Undercooked Ingredients. Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions. 2,000 Calories A Day Is Used For General Nutrition Advice, But Calorie Needs Vary. Additional Nutrition Information Available Upon Request.