

## BRUNCH SPECIALTIES

WARM PULL-A-PART CINNAMON ROLLS .....7 cream cheese frosting
COUNTRY BREAKFAST .....14 two eggs, bacon or sausage, potato hash, toast or english muffin
DENVER OMELETTE.....14 ham, onions, peppers, cheese, potato hash
CHILIQUILES.....16 spicy chorizo, corn tortilla chips, black beans, salsa verde, cilantro crema, avocado, fried egg
7L BREAKFAST SKILLET.....15 two eggs any style, cheese, caramelized onions, wild mushrooms, shishito peppers, yukon potatoes ADD SHORT RIB \$4 - BACON OR HAM \$2 - STEAK \$9
MARYLAND CRAB CAKE EGGS BENEDICT.....18 old bay hollandaise, potato hash
NOSH PLATTER.....16 lox, whitefish salad, egg salad, everything bagel
OOH BABY BISCUITS & GRAVY .....16 buttermilk biscuits, country sausage gravy, two eggs any style, potato hash
AVOCADO TOAST & SMOKED SALMON .....16 poached eggs, cream cheese, everything bagel seasoning, potato hash, mixed green salad
BLUEBERRY + POPPYSEED PANCAKES.....14 lemon curd, blueberry compote, whipped cream
BANANA BREAD FRENCH TOAST .....12 bananas foster sauce, whipped cream

CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS

## LUNCH SPECIALTIES

SOUP OF THE DAY .....9 chef's seasonal selection
CHICKEN COBB SALAD .....16 chicken, avocado, tomato, eggs, bacon, blue cheese, onion, garden dressing
WINTER SALAD .....15 baby kale, sunflower seeds, blood oranges, winter radishes, whipped goat cheese, pomegranate vinaigrette ADD CHICKEN \$6 - SALMON \$8 - FLAT IRON STEAK \$9
MANDARIN SALAD .....16 edamame, mandarin oranges, red cabbage, shredded carrots, crispy wontons, ginger-soy vinaigrette ADD CHICKEN \$6 - SALMON \$8 - FLAT IRON STEAK \$9
SEARED TUNA NICOISE SALAD .....18 green beans, potatoes, pickled shallots, olives, eggs, shallot dressing
7L CHEESEBURGER .....16 american cheese, sautéed onions ADD BACON, FRIED EGG OR AVOCADO + \$2.00 each
EGGPLANT MUFFULETTA .....15 crispy eggplant, olives, gruyere cheese, cajun remoulade
CRISPY CHICKEN SANDWICH (REGULAR OR SPICY).....15 pickles, lettuce, buttermilk dressing
BLACKENED FISH TACOS .....18 tomato+avocado+mango relish, tartar sauce, salsa verde, corn or flour tortillas
LOBSTER ROLL.....19 maine lobster salad, buttered roll

## BRUNCH DRINKS

APEROL SPRITZ.....10 aperol orange liqueur, sparkling wine, soda
MICHELADA.....10 modelo beer, tomato juice, soy, chipotle salt, lime
MIMOSA PITCHER .....18 one bottle of sparkling wine, orange juice
CUCUMBER + MINT COOLER .....7 spike it well + 8
STRAWBERRY LEMONADE .....7 spike it well + 8
COLD BREW COFFEE .....6 served over ice in chilled mason jar
BLOODY MARY BAR .....13 selection of accoutrements to build your own perfect bloody mary (located in the bar area)

## SIDES

TWO EGGS.....4
2 BUTTERMILK PANCAKES.....5
COUNTRY SAUSAGE GRAVY.....2
BUTTERMILK BISCUIT.....3
POTATO HASH .....4
BISCUITS & GRAVY.....8
SEASONAL FRUIT BOWL.....4
CHICKEN OR PORK SAUSAGE .....5
NUESKE'S BACON .....4
GRANOLA + YOGURT .....6
TOAST OR ENGLISH MUFFIN.....2
EVERYTHING BAGEL + CREAM CHEESE.....3

NO SEPARATE CHECKS OR SPLITTING OF  
ITEMS IN THE KITCHEN, PLEASE.  
WE APOLOGIZE FOR ANY INCONVENIENCE.

—Executive Chef Patrick Russ—

# BRUNCH MENU

