

## BRUNCH SPECIALTIES

WARM PULL-A-PART CINNAMON ROLLS .....7 cream cheese frosting
BLUEBERRY + POPPYSEED PANCAKES.....14 lemon curd, blueberry compote, whipped cream
BANANA BREAD FRENCH TOAST .....12 bananas foster sauce, whipped cream
COUNTRY BREAKFAST .....14 two eggs, bacon or sausage, potato hash, toast or english muffin
DENVER OMELETTE.....14 ham, onions, peppers, cheese, potato hash
CHILAQUILES.....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, english muffin, potato hash
NOSH PLATTER.....16 lox, whitefish salad, egg salad, everything bagel
7L BREAKFAST SANDWICH.....16 chorizo patty, maple glazed pork belly, fried egg, avocado, cilantro hollandaise, crispy jalapeños, brioche bun, potato hash
AVOCADO TOAST & SMOKED SALMON .....16 poached eggs, cream cheese, everything bagel seasoning, potato hash, mixed green salad

NO SEPARATE CHECKS OR

SPLITTING OF ITEMS IN THE KITCHEN, PLEASE.

WE APOLOGIZE FOR ANY INCONVENIENCE.



## 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
SPRING SALAD .....15 baby spinach, candied pistachio, strawberries, haricot vert, gorgonzola, strawberry & golden balsamic vinaigrette ADD CHICKEN \$6 - SALMON \$8 - SHRIMP \$6
MANDARIN SALAD .....16 edamame, mandarin oranges, red cabbage, shredded carrots, crispy wontons, ginger-soy vinaigrette ADD CHICKEN \$6 - SALMON \$8 - SHRIMP \$6
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

## DRINK SPECIALTIES

MIMOSA PITCHER .....18 one bottle of sparkling wine, orange juice
GOUGUENHEIM SPARKLING ROSE.....26 750ML bottle, rose of malbec, brunch only
APEROL SPRITZ.....10 aperol orange liqueur, sparkling wine, soda
MICHELADA.....9 modelo beer, tomato juice, soy, chipotle salt, lime
BLOODY MARY.....12 house made mix, celery salt, spicy beef stick
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
IRISH COFFEE.....10 jameson, metropolis, whipped cream, mint
SCHOFFERHOFER GRAPEFRUIT.....5 hefeweizen radler, germany, 2.5% "SPIKE IT" Vodka or Gin + \$8
DOMESTIC BEER BUCKET.....15 4 bottles, miller lite or bud light
IMPORT BEER BUCKET.....18 4 bottles, stella artois or heineken

## SIDES

TWO EGGS.....4
2 BUTTERMILK PANCAKES.....5
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

—Executive Chef Patrick Russ—

# BRUNCH MENU

