2 EGGS ANY STYLE*
2 Storey Farm Eggs Any Style, Sausage or Bacon & a Side of Potatoes

OMELET SANDWICH*
Storey Farm Eggs, Ham, Cheddar, Arugula, & a Side of Potatoes

COCONUT FRENCH TOAST
sourdough Bread, Coconut Whipped Cream, Banana, Fresh Berries

AVOCADO TOAST*
Whole Grain Bread, Peppadew Pesto, Herb Salad
+3 Poached Egg

Please note, a 20% gratuity will automatically be added to groups of six or more and tabs left open.
A 2.5% culinary service charge has been added to your bill to support equitable and fair wages for our kitchen staff. Thank you for your support.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BREAKFAST AVAILABLE FROM 8AM-11AM | $20 PER PERSON
FIRST COURSE

CRAB HUSHPUPPIES
Pepperoncini Aioli

SMASHED AVOCADO
Tortilla Chips

CRISPY BRUSSELS
Maple Cherry Glaze, Pork Belly, Blue Cheese

SECOND COURSE

CHOOSE ONE

FISH SANDWICH
Beer Battered, Tartar Sauce, Slaw, Pickles, Brioche Bun

SMASH BURGER
Two Patties, American Cheese, Garlic Aioli, Caramelized Onion, Lettuce & Pickles, Brioche Bun

ROASTED BEET & APPLE SALAD
Arugula, Pistachio, Granola, Goat Cheese, Balsamic Reduction

THIRD COURSE

CHOOSE ONE

FRIED DOUGH
Chocolate Ganache

PISTACHIO MOUSSE
Whipped Cream, Coconut Cookie

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3 COURSES | $38 PER PERSON