

COCKTAILS

MIMOSA | 13

gambino prosecco
choose orange or raspberry
pitcher for 4 (+39)

BELLINI | 13

gambino prosecco,
peach liqueur, peach nectar

CUCUMBER MINT MIMOSA | 13

gambino prosecco,
tito's handmade vodka, cucumber, mint

BLOODY MARY | 13

tito's handmade vodka, house bloody mary mix,
celery, olives, lemon

BLOODY MARIA | 13

21 seeds cucumber jalapeño tequila,
mezcal, house bloody mary mix,
cilantro, candied bacon, tajín rim

PAINKILLER | 13

pusser's rum, coconut,
pineapple, orange, nutmeg

SPIKED COLD BREW | 13

absolut vanilia vodka, kahlúa,
butterscotch schnapps,
frangelico, cold brew, cream
pitcher for 4 (+39)

DERBY STREET COFFEE | 12

kahlúa, baileys, frangelico,
whipped cream, spiced sugar rim

DRINKS

COFFEE | 4

espresso, americano
macchiato, cappuccino, latte (+1)
double espresso (+2)

HOT OR ICED TEA | 3.5

LEMONADE | 3.5

FRUIT JUICE | 3.5

orange, apple, cranberry,
grapefruit, pineapple

BRUNCH FEATURES

MONKEY BREAD | 10

cinnamon sugar,
cream cheese frosting

BAG OF DONUTS | 10 GF

house-made baker's dozen,
cinnamon, powdered sugar,
cream cheese dipping sauce

BRUNCH BURGER* | 19 GFV

allen brothers angus beef,
fried egg, candied bacon,
potato rosti, cheddar, garlic aioli,
brioche bun, french fries

AVOCADO BLT | 16 GFV

candied bacon, avocado,
mixed field greens, tomato, garlic aioli,
griddled brioche, french fries

MEDITERRANEAN FRITTATA | 14 GF

spinach, artichoke, feta,
tomato jalapeño relish, mixed field greens

EGGS BENEDICT* | 16 GFV

black forest ham,
poached eggs, hollandaise,
english muffin, mixed field greens
substitute ham with jumbo lump crab cakes (+4)

CROQUE MADAME | 17

black forest ham, swiss cheese,
challah, mornay sauce, fried egg

SHORT RIB HASH* | 22 GF

braised short ribs,
crispy potatoes, red & yellow peppers,
poached eggs, hollandaise

CHICKEN & WAFFLES | 19

crispy chicken, belgian waffles,
sausage gravy, honey butter,
maple syrup, hash browns

CAST IRON FRENCH TOAST | 15 GFV

rustic challah, berries,
powdered sugar, maple syrup

STEAK & EGGS* | 33 GF

chargrilled allen brothers flat iron,
poached eggs, hollandaise,
chimichurri, hash browns

STARTERS

BUFFALO CHICKEN DIP | 15.5 GF

grilled chicken, blue cheese, cheddar, tortilla chips

CRAB CAKE | 22 GF

jumbo lump blue crab, spinach,
roasted asparagus, tomatoes, corn, bacon,
whole-grain mustard beurre blanc

GENERAL TSO CAULIFLOWER | 15 GF

general tso sauce, scallions,
cilantro, sesame, ginger aioli

CRISPY CALAMARI | 17.5 GF

cherry peppers, italian parsley, tartar sauce

FIRECRACKER SHRIMP | 17.5 GF

crispy colossal shrimp, firecracker sauce,
sesame, cilantro cucumber salad

BREAD SERVICE | 4.5 GFV

shareable rustic roll served with pesto,
herbed garlic butter & olive tapenade

MAINS

SALMON ROMESCO* | 30 GF

bronzed salmon, fennel slaw, romesco sauce,
roasted fingerling potatoes, asparagus

CRAB-CRUSTED HADDOCK | 37 GF

crab cake, lemon butter sauce,
herbed jasmine rice, seasonal vegetable

MEDITERRANEAN CHICKEN
RISOTTO | 21.5 | 27.5 GF

artichoke hearts, grape tomatoes, spinach,
feta, lemon butter sauce, pesto

PAPPARDELLE BOLOGNESE | 25.5 GFV

fresh pasta, traditional meat sauce,
grated parmesan, italian parsley,
garlic ciabatta toast

FILET MIGNON* | 47 GF

8oz center cut filet, bone marrow butter,
seasonal vegetable, garlic mashed potatoes

RIBEYE* | 46 GF

14oz 28-day aged ribeye, bone marrow butter,
seasonal vegetable, garlic mashed potatoes

SALADS & BOWLS

HOUSE | 13.5 GF

iceberg, romaine, cucumbers, grape tomatoes,
red & yellow peppers, blue cheese,
bacon, mustard vinaigrette

CAESAR | 13.5 GFV

romaine, croutons, parmesan, caesar dressing

SUPERFOOD | 17.5 GF

avocado, quinoa, spinach, grape tomatoes,
julienned vegetables, feta,
dried cranberries, lemon vinaigrette

AHI TUNA BOWL* | 25 GF

togarashi-crusted tuna, avocado,
marinated cucumbers, carrots, pickled red onions,
jasmine rice, sesame, spicy ginger aioli

GENERAL TSO BOWL | 21 GF

bronzed chicken, general tso glaze,
charred broccoli, quinoa rice blend,
julienned vegetables, toasted almonds,
sesame, scallions, cilantro, ginger aioli

ROASTED VEGETABLE BOWL | 18.5 GF

roasted asparagus, mushrooms, zucchini,
corn & peppers with quinoa rice blend, feta,
toasted almonds, scallions, green goddess dressing

ADD A PROTEIN GF

chicken | 8 salmon* | 12
shrimp | 10 steak* | 12

SOUP & SANDWICHES

SOUP DU JOUR | MKT GFV

CALIFORNIA CHICKEN SANDWICH | 17.5 GFV

bronzed chicken, black forest ham, guacamole,
pepper jack, chipotle aioli, ciabatta, french fries

CRISPY FISH SANDWICH | 19 GFV

fried haddock, pickled red onions, pickles,
tartar sauce, brioche bun, french fries

SHORT RIB GRILLED CHEESE | 22

wine-braised short ribs, pickled red onions,
cheddar, maple sriracha, challah,
beef au jus, french fries

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies & dietary restrictions very seriously, and we're proud of our extensive protocols. Ask us about them!

*These menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.