

COCKTAILS

MIMOSA | 13
 PITCHER FOR FOUR | 52
 gambino prosecco
 choose orange or raspberry

BELLINI | 13
 gambino prosecco,
 peach liqueur, peach nectar

HARVEST SPRITZ | 13
 gambino prosecco, ginger liqueur,
 spiced apple cider, cranberry, lemon

CUCUMBER MINT MIMOSA | 13
 gambino prosecco,
 tito's handmade vodka, cucumber, mint

BLOODY MARY | 13
 tito's handmade vodka, house-made bloody mix,
 celery, olives, lemon

BLOODY MARIA | 13
 21 seeds cucumber jalapeño tequila,
 mezcal, house-made bloody mix,
 cilantro, candied bacon, tajin rim

PAINKILLER | 13
 pusser's rum, coconut,
 pineapple, orange, nutmeg

SPIKED COLD BREW | 13
 PITCHER FOR FOUR | 52
 absolut vanilia vodka, kahlúa, frangelico,
 butterscotch schnapps, cold brew, cream

DERBY STREET COFFEE | 12
 kahlúa, baileys, frangelico,
 whipped cream, spiced sugar rim

DRINKS

COFFEE
 DRIP | 3 ESPRESSO OR AMERICANO | 4
 MACCHIATO, CAPPUCCINO, OR LATTE | 5
 EXTRA SHOT | 2

HOT OR ICED TEA | 3.5

JUICE | 3.5
 choose orange, apple, cranberry,
 grapefruit, pineapple, or lemonade

BRUNCH FEATURES

MONKEY BREAD | 10
 cinnamon sugar, caramel sauce,
 cream cheese frosting

BAG OF DONUTS | GF | 10
 house-made baker's dozen,
 cinnamon, powdered sugar,
 cream cheese dipping sauce

BRUNCH BURGER* | GFV | 19.5
 allen brothers angus beef, fried egg,
 candied bacon, potato rosti, cheddar,
 garlic aioli, brioche bun, french fries

AVOCADO BLT | GFV | 16
 candied bacon, avocado, mixed field greens,
 tomato, garlic aioli, brioche, french fries

TRUFFLE & GOAT CHEESE FRITTATA | GF | 14
 spinach, mushrooms,
 fresh herbs, mixed field greens

EGGS BENEDICT* | GFV | 16
 black forest ham, poached eggs,
 hollandaise sauce, english muffin,
 mixed field greens

CRAB CAKE BENEDICT* | GFV | 20
 jumbo lump blue crab,
 poached eggs, hollandaise sauce,
 english muffin, mixed field greens

CROQUE MADAME* | 17
 fried egg, black forest ham, swiss,
 mornay sauce, challah

SHORT RIB HASH* | GF | 22
 poached eggs, braised short ribs,
 crispy potatoes, red & yellow peppers,
 hollandaise sauce

CHICKEN & WAFFLES | 19
 crispy chicken, belgian waffles,
 sausage gravy, honey butter,
 maple syrup, hash browns

CAST IRON FRENCH TOAST | GFV | 15
 rustic challah, fresh berries,
 powdered sugar, maple syrup

STEAK & EGGS* | GF | 33
 chargrilled allen brothers prime flat iron,
 poached eggs, hollandaise sauce,
 chimichurri, hash browns

STARTERS

TUNA TARTARE* | GF | 22
 firecracker sauce, scallion cream cheese,
 pineapple salsa, sesame seeds,
 house-made potato chips

GENERAL TSO CAULIFLOWER | GF | 15
 general tso sauce, scallions,
 cilantro, sesame seeds, ginger aioli

CRISPY CALAMARI | GF | 17.5
 cherry peppers, italian parsley, tartar sauce

BUFFALO CHICKEN DIP | GF | 15.5
 grilled chicken, blue cheese, cheddar, tortilla chips

FIRECRACKER SHRIMP | GF | 17.5
 crispy colossal shrimp, firecracker sauce,
 sesame seeds, cilantro cucumber salad

BREAD SERVICE | GFV | 4.95
 shareable rustic roll served with pesto,
 herb & garlic butter, olive tapenade

MAINS

MEDITERRANEAN CHICKEN RISOTTO
 GF | 21.5 | 27.5
 artichoke hearts, grape tomatoes, spinach,
 feta, lemon butter sauce, pesto

PAPPARDELLE BOLOGNESE | GFV | 25.5
 fresh pasta, traditional meat sauce,
 parmesan, italian parsley, garlic ciabatta toast

SALMON ROMESCO* | GF | 30
 bronzed salmon, fennel slaw, romesco sauce,
 haricots verts, roasted fingerling potatoes

CRAB-CRUSTED HADDOCK | GF | 37
 crab cake, lemon butter sauce,
 seasonal vegetable, herbed jasmine rice

FILET MIGNON* | GF | 47
 8oz center cut allen brothers filet,
 bone marrow butter, seasonal vegetable,
 garlic mashed potatoes

RIBEYE* | GF | 47
 14oz 28-day aged allen brothers ribeye,
 bone marrow butter, seasonal vegetable,
 garlic mashed potatoes

SALADS & BOWLS

HOUSE | GF | 13.5
 romaine, iceberg, cucumbers, grape tomatoes,
 red & yellow peppers, blue cheese, bacon
 choose mustard vinaigrette or blue cheese dressing

CAESAR | GFV | 13.5
 romaine, parmesan, croutons, caesar dressing

SUPERFOOD | GF | 18
 spinach, avocado, quinoa,
 grape tomatoes, julienned vegetables, feta,
 dried cranberries, lemon vinaigrette

AHI TUNA BOWL* | GF | 27
 togarashi-cruste tuna, avocado, carrots,
 cilantro cucumber salad, pickled red onions,
 sushi rice, sesame seeds, spicy ginger aioli

ROASTED BEET TOWER | GF | 16
 marinated beets, goat cheese,
 candied walnuts, roasted onions,
 mixed field greens, mustard vinaigrette

GENERAL TSO BOWL | GF | 21
 bronzed chicken, general tso glaze,
 charred broccoli, rice & quinoa blend,
 julienned vegetables, toasted almonds,
 sesame seeds, scallions, cilantro, ginger aioli

HARVEST BOWL | GF | 18.5
 roasted butternut squash, brussels sprouts,
 beets & broccoli with rice & quinoa blend,
 julienned vegetables, goat cheese,
 dried cranberries, candied walnuts, maple dijonnaise

..... **ADD A PROTEIN | GF**

CHICKEN 8	SALMON* 12
SHRIMP 10	STEAK* 12

SANDWICHES

MAXX BURGER* | GFV | 19.5
 allen brothers angus beef, lettuce, tomato, pickles,
 onion strings, american cheese, special sauce,
 brioche bun, french fries

CALIFORNIA CHICKEN SANDWICH | GFV | 17.5
 bronzed chicken, black forest ham, guacamole,
 pepper jack, chipotle aioli, ciabatta roll, 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 and dietary restrictions very seriously, and we're proud of our extensive protocols. Ask us about them!

*This menu item 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.