

SATURDAY & SUNDAY | SERVED UNTIL 3:00PM

{ BRUNCH }

GF = GLUTEN FREE | GFV = GLUTEN FREE VERSION

COCKTAILS

MIMOSA | 13
PITCHER FOR FOUR | 52
sparkling wine
choose orange or raspberry

BELLINI | 13
sparkling wine,
peach liqueur, peach nectar

CUCUMBER MINT MIMOSA | 13
sparkling wine, 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, tajín rim

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

CREAMY CARAJILLO | 15
espolón reposado tequila, licor 43,
coffee, vanilla, irish cream float

SALTED CARAMEL MOCHA LATTE | 13
vanilla vodka, chocolate liqueur,
salted caramel, cold brew, milk

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
orange, apple, cranberry, grapefruit,
pineapple, or lemonade

BRUNCH FAVORITES

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,
challah, french fries

TRUFFLE & GOAT CHEESE FRITTATA | GF | 15
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
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 | 24
poached eggs, braised short ribs,
crispy potatoes, red & yellow peppers,
hollandaise sauce

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

CAST IRON FRENCH TOAST | GFV | 16
rustic challah, fresh berries,
powdered sugar, maple syrup

STEAK & EGGS* | GF | 35.5
chargrilled allen brothers prime flat iron,
poached eggs, béarnaise sauce, hash browns

STARTERS

GENERAL TSO CAULIFLOWER | GF | 16
general tso sauce, scallions,
cilantro, sesame seeds, ginger aioli

CRISPY CALAMARI | GF | 18
cherry peppers, italian parsley, tartar sauce

BUFFALO CHICKEN DIP | GF | 16
grilled chicken, blue cheese, cheddar, tortilla chips

FIRECRACKER SHRIMP | GF | 18
crispy colossal shrimp, firecracker sauce,
sesame seeds, cilantro cucumber salad

SPINACH & ARTICHOKE DIP | GF | 15.5
spinach, artichoke hearts, parmesan,
tomato jalapeño relish, tortilla chips

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

MAINS

MEDITERRANEAN CHICKEN RISOTTO
GF | 22 | 28
artichoke hearts, grape tomatoes, spinach,
feta, lemon butter sauce, pesto

PAPPARDELLE BOLOGNESE | GFV | 26.5
fresh pasta, traditional meat sauce,
parmesan, italian parsley, garlic ciabatta toast

SALMON ROMESCO* | GF | 33
bronzed salmon, fennel slaw, romesco sauce,
haricots verts, roasted fingerling potatoes

CRAB-CRUSTED HADDOCK | GF | 39
crab cake, lemon butter sauce,
seasonal vegetable, herbed jasmine rice

FILET MIGNON* | GF | 49
8oz center cut allen brothers filet,
bone marrow butter, seasonal vegetable,
garlic mashed potatoes

RIBEYE* | GF | 49
14oz 28-day aged allen brothers ribeye,
bone marrow butter, seasonal vegetable,
garlic mashed potatoes

SALADS & BOWLS

HOUSE | GF | 14
romaine, iceberg, cucumbers, grape tomatoes,
red & yellow peppers, blue cheese, bacon
choose mustard vinaigrette or blue cheese dressing

CAESAR | GFV | 14
romaine, parmesan, croutons, caesar dressing

SUPERFOOD | GF | 18.5
spinach, avocado, quinoa, grape tomatoes, julienned
vegetables, feta, dried cranberries, lemon vinaigrette

AHI TUNA BOWL* | GF | 28
togarashi-cruste tuna, avocado, carrots,
cilantro cucumber salad, pickled red onions,
sushi rice, sesame seeds, ginger & soy aioli

THAI STEAK* | GF | 26.5
grilled steak, asian bbq marinade, mixed field greens,
mandarin oranges, cucumbers, red & yellow peppers,
julienned vegetables, pickled red onions,
toasted almonds, fried lotus root, scallions,
cilantro, sesame seeds, ginger & soy dressing

GENERAL TSO BOWL | GF | 22.5
bronzed chicken, general tso glaze, charred broccoli,
rice & quinoa blend, julienned vegetables, toasted
almonds, scallions, cilantro, sesame seeds, ginger aioli

ROASTED VEGETABLE BOWL | GF | 19.5
roasted asparagus, mushrooms, broccoli,
corn & peppers with rice & quinoa blend, feta,
toasted almonds, scallions, green goddess dressing

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

CHICKEN | 8 SHRIMP | 10 SALMON* | 12
STEAK* | 13 CRAB CAKE | 15

SANDWICHES

LOBSTER ROLL | GFV | MKT
brioche bun, french fries
choose warm with seasoned butter
or chilled with lettuce, aioli

CALIFORNIA CHICKEN SANDWICH | GFV | 18
bronzed chicken, black forest ham, guacamole,
pepper jack, chipotle aioli, ciabatta roll, french fries

SHORT RIB GRILLED CHEESE | 24
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. NEE-PAGAFL-0426 | Scan QR for allergen information

