

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, tajin 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-crusted 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

