

## COCKTAILS

- MIMOSA | 13
- PITCHER FOR FOUR | 52
  - sparkling wine
  - choose orange or raspberry
- TROPICAL BELLINI | 13
  - sparkling wine,
  - belle isle mango tangerine moonshine, peach nectar
- CUCUMBER MINT MIMOSA | 13
  - sparkling wine,
  - cirrus vodka, cucumber, mint
- BLOODY MARY | 13
  - cirrus 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
  - corazón reposado tequila, licor 43,
  - coffee, vanilla, irish cream float
- SPIKED HOT CHOCOLATE | 13
  - vanilla vodka, triple chocolate liqueur,
  - hot cocoa, whipped cream
- DERBY STREET COFFEE | 12
  - kahluá, 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 FEATURES

- 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 | 34
  - chargrilled allen brothers prime flat iron,
  - poached eggs, hollandaise sauce,
  - chimichurri, hash browns

## STARTERS

- GENERAL TSO CAULIFLOWER | GF | 16
  - 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 | 18
  - crispy colossal shrimp, firecracker sauce,
  - sesame seeds, cilantro cucumber salad
- SPINACH & ARTICHOKE DIP | GF | 15
  - 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 | 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 | 32
  - bronzed salmon, fennel slaw, romesco sauce,
  - haricots verts, roasted fingerling potatoes
- CRAB-CRUSTED HADDOCK | GF | 38
  - 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 &amp; 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 | 21.5
  - bronzed chicken, general tso glaze,
  - charred broccoli, rice & quinoa blend,
  - julienned vegetables, toasted almonds,
  - scallions, cilantro, sesame seeds, ginger aioli
- HARVEST BOWL | GF | 19.5
  - 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 SHRIMP | 10 SALMON\* OR STEAK\* | 12

## SANDWICHES

- LOBSTER ROLL | GFV | MKT
  - brioche bun, french fries, coleslaw
  - choose warm & buttered 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 | 23.5
  - wine-braised short ribs, pickled red onions, cheddar,
  - maple sriracha, challah, beef au jus, french fries