



SATURDAY & SUNDAY | SERVED UNTIL 3:00PM

{BRUNCH}

GF = GLUTEN FREE | GFV = GLUTEN FREE VERSION



COCKTAILS

MIMOSA | 13

PITCHER FOR FOUR | 48
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

PAINKILLER | 13

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

CREAMY CARAJILLO | 15

corazón reposado tequila, licor 43,
coffee, vanilla, irish cream float

DERBY STREET COFFEE | 12

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

LEMON LAVENDER SANGRIA | 13

PITCHER FOR FOUR | 52
pinot grigio, belle isle lemon lavender moonshine,
patrón citrónge, blueberry, lemonade

DRINKS

COFFEE

DRIP | 3

ESPRESSO OR AMERICANO | 4

MACCHIATO, CAPPUCINO, 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

SPINACH & CHEDDAR FRITTATA | GF | 16

caramelized onions, mixed field greens

EGGS BENEDICT* | GFV | 16

black forest ham, poached eggs,
hollandaise sauce, english muffin,
mixed field greens

CRAB CAKE BENEDICT* | GFV | 21

blue crab, poached eggs, hollandaise sauce,
english muffin, mixed field greens

COUNTRY BREAKFAST SANDWICH | GFV | 17

scrambled eggs, bacon,
caramelized onions, pepper jack, sausage gravy,
buttermilk biscuit, hash browns

ROASTED TOMATO BREAKFAST SANDWICH

GFV | 17

scrambled eggs, roasted tomatoes,
spinach, cheddar, black truffle honey,
buttermilk biscuit, hash browns

SHORT RIB HASH* | GF | 24

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

CHICKEN & WAFFLES | 19.5

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 | 34.5

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 | 17.5

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, roasted tomatoes,
spinach, feta, pesto, lemon butter sauce

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,
broccoli, roasted fingerling potatoes

CRAB-CRUSTED HADDOCK | GF | 38.5

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 POKE BOWL* | GF | 28

marinated ahi tuna, avocado, pickled red onions,
cilantro cucumber salad, carrots, sushi rice,
sesame seeds, hoisin bbq sauce, firecracker aioli

STEAKHOUSE* | GF | 27

marinated steak, spinach, mixed field greens,
fingerling potatoes, pickled asparagus,
roasted red peppers, grape tomatoes, cheddar,
chipotle aioli, caramelized onion vinaigrette

GENERAL TSO BOWL | GF | 22

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, beets & broccoli
with rice & quinoa blend, julienned vegetables,
goat cheese, dried cranberries,
candied walnuts, maple dijonaise

..... 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 | 23.5

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. 5ALCHST-0926 | Scan QR for allergen information

