

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
- 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, 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 | 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 | 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 & 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
- 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 | 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-0426 | Scan QR for allergen information

