

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 | 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

