

COCKTAILS

- MIMOSA | 13**
PITCHER FOR FOUR | 48
sparkling wine
choose orange or raspberry
- BELLINI | 13**
sparkling wine,
peach liqueur, peach nectar
- CUCUMBER MINT MIMOSA | 13**
sparkling wine, vodka, cucumber, mint
- BLOODY MARY | 13**
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
- 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
- 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
- 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 | 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
- 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

- CHICKEN PICCATA | GFV | 25.5**
angel hair, spinach, capers,
lemon butter sauce
- PAPPARDELLE BOLOGNESE | GFV | 27**
fresh pasta, traditional meat sauce,
parmesan, italian parsley,
garlic ciabatta toast
- SALMON ROMESCO* | GF | 34**
bronzed salmon, fennel slaw,
romesco sauce, broccoli,
roasted fingerling potatoes
- CRAB-CRUSTED HADDOCK | GF | 39.5**
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 | 23**
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

- 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

