

BRUNCH

Beveraages

- ASSORTED JUICES apple, cranberry, tomato, pineapple
- FRESH SQUEEZED orange and grapefruit
- KOMBUCHA
- LA COLOMBE ORGANIC COFFEE ESPRESSO
- CAPPUCCINO OR LATTE
- PALAIS DE THES TEA english breakfast, earl grey, green tea, black tea, jasmine, herbal infusion

Sunrise

- ASSORTED CEREAL raisin bran, special k, rice krispies, frosted flakes
- YOGURT greek, vanilla,
- GF, DF STEEL CUT OATS brown sugar, toasted almonds, craisins
- BAGEL & CREAM CHEESE
- BREAKFAST BREADS & PASTRIES

From the Griddle

- GF BUTTERMILK PANCAKES add chocolate chips or blueberries
- DF COCONUT FRENCH TOAST challah, coconut milk, toasted coconut, rum maple syrup
- GF BANANA WAFFLE salted caramel, cashew streusel, brûléed bananas

On the Side

- APPLE WOOD SMOKED BACON, SAUSAGE, HAM
- FRESH EGG
- HASH BROWNS
- FRESH FRUIT CUP
- SINGLE BUTTERMILK PANCAKE chocolate chip or blueberry



Eye Openers

- MIMOSA oj, grapefruit, cranberry or pineapple
- MIMOSA PITCHER oj, grapefruit, cranberry or pineapple
- BELLINI prosecco, peach puree
- BLOODY MARY
- THE REAPER
- COBALT COSMOPOLITAN
- J VINEYARDS BRUT ROSE brut, france



Eggs & Things

- GF* TWO EGGS ANY STYLE hash browns, choice of applewood bacon, sausage or ham, toast
- GF OMELET ANY STYLE three eggs, hash browns, toast, choice of three ingredients: cheddar, mozzarella, swiss, american, spinach, tomatoes, mushrooms, peppers, onions, caramelized onions, bacon, sausage, ham additional ingredients: egg whites shrimp
- GF BLT BENEDICT fried green tomato, serrano ham, poached eggs, pickled onion, arugula, hollandaise, hash browns
- GF STEAK & EGG HASH steak tips, potatoes, roasted onions, sunny-side up egg, salsa verde
- V FARRO & EGG power vegetables, poached egg, sriracha hollandaise
- CHICKEN & WAFFLES white sausage gravy, honey butter

Starters

- *OYSTERS mkt chefs daily selection of oysters
- *TUNA POKE avocado, pickled onions, wasabi crème, soy reduction, crispy lotus root
- GF RHODE ISLAND STYLE CALAMARI point judith calamari, spicy local cherry peppers, charred tomato salsa
- *SMOKED SALMON & BAGEL lettuce, sliced tomatoes, onions, capers, cream cheese

Flatbread & Salads

- TOMATO FLATBREAD pesto, fresh mozzarella, arugula, grated grana, balsamic glaze
- KALE & QUINOA SALAD Roasted Beets, Watermelon Radish, Carrots, Avocado, Craisins, Toasted Chickpeas, Carrot Ginger Dressing
- CAESAR SALAD roma crunch, american grana padano, white anchovies
- COBB SALAD bacon, blue cheese, tomatoes, egg, croutons, avocado ranch dressing
- chicken shrimp *salmon *steak

Something Else

- choice of french fries, fresh fruit, cucumber salad or mixed greens salad sweet potato fries
- *BRUNCH BURGER house made chorizo, fried egg, lettuce, tomato, pickles, english muffin, cobalt sauce
- *CRISPY FISH SANDWICH remoulade, spicy ketchup, fried pickle, pickled onions
- SHRIMP & GRITS Bell Peppers, Chorizo, Tomato Fondue, Cheddar, Cauliflower Grits

Please advise your server of any food allergies prior to ordering. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness. Please inform your server before ordering. Choice of GF-gluten free, DF-dairy free, V-vegetarian, VG-vegan available. 20% Gratuity will be added to parties of 6 or more. No split checks for parties of 6 or more.

We use local, organic, sustainable products whenever possible. All of our meat is all natural and hormone free.



WINSTON GUERRERO
Executive Chef

JASON COPE
Sous Chef