

Father's Day Brunch

HANDCRAFTED BRUNCH COCKTAILS

RASPBERRY ROSEMARY COSMO - 14

a lightly sweet and herbal twist on the tribeca-born libation, with raspberry vodka, cointreau, fresh squeezed lime and cranberry juice shaken with muddled raspberries and rosemary

MIMOSA - 13

fresh squeezed orange juice combined with sparkling wine that lives on the legacy of its Parisian roots

BLOODY MARY - 14

birthed during the roaring twenties, this savory classic has a spicy kick and is served with cucumber, lime, and a pimento-stuffed olive

SIGNATURE SELECTIONS

CRÈME BRÛLÉE FRENCH TOAST - 22

texas toast baked in silky crème brûlée custard, topped with housemade whipped cream and caramel drizzle

CRAB CAKE BENEDICT - 28

crab cakes, breakfast potatoes, sautéed arugula, poached eggs and hollandaise

AVOCADO TOAST - 22

toasted ciabatta layered with avocado purée, roasted tomatoes, soft-boiled egg, creamy goat cheese and a drizzle of balsamic glaze

BARBECUED SHRIMP & GRITS - 38

smoked gouda grits served with barbecued jumbo shrimp and chopped green onions

CAJUN TENDERLOIN EGGS BENEDICT* - 38

blackened filet, creamed spinach, english muffin, poached eggs and hollandaise

STEAK & EGGS - 52

12 oz. prime NY strip, two scrambled eggs, accompanied with lyonnaise potatoes



*Items are served raw, or undercooked, or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.