

BRUNCH



ENTRÉES

GARDEN FRITTATA*

mushrooms, red peppers, arugula, topped with avocado and blistered tomatoes, with smashed potatoes 12

SHORT RIB HASH TACOS*

scrambled eggs, bacon crema, chili essence, corn tortillas, with smashed potatoes 14

BRIOCHE FRENCH TOAST*

vanilla bean cream, maple-bourbon syrup, served with Brown sugar spiced bacon 13

GRILL BENEDICT*

canadian bacon, arugula, poached eggs, hollandaise, toasted english muffin, with smashed potatoes 15

CRAB CAKE BENEDICT*

crab cakes, arugula, poached eggs, hollandaise, toasted english muffin, with smashed potatoes 18

MONTE CRISTO SANDWICH*

ham, gruyère and provolone on brioche, fried in a light batter, served with a drizzle of syrup, and fresh fruit 15

SIDES 5 each

FRESH FRUIT | SMASHED POTATOES

BROWN SUGAR SPICED BACON

DRINKS

ORGANIC COFFEE

full bodied dark roasted coffee, certified organic and fair trade, available in decaf

Espresso 4

Cappuccino 5

Café Latte 5

Coffee 3

ORGANIC TEA 4

Earl Grey, Whole Leaf Black, Tropical Green Leaf, Orange Jasmine, Chamomile Citrus, Mint

JUICES 4

fresh squeezed orange or grapefruit, cranberry, pineapple

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

BRUNCH COCKTAILS

— 9 —

MIMOSA

fresh squeezed orange juice, Le Grand Courtage Blanc de Blancs Brut

RASPBERRY MARTINI

house infused raspberry vodka, lemon juice, Noilly Prat Rouge Sweet Vermouth

WHISKEY BUCK

Evan Williams Black Label Bourbon, strawberries, lemon, Q Ginger Beer

MEYER LEMON DROP

house infused Meyer lemon vodka, Bols Triple Sec

CLASSIC MOJITO

Don Q Cristal Rum, muddled fresh mint, lime, cane syrup

SPARKLING LEMONADE

house infused Meyer lemon vodka, lemon, fresh basil, Da Luca Prosecco

SANGRIA

Ketel One Botanical Peach & Orange Blossom, Domaine de Canton Ginger Liqueur, cranberry juice, seasonal fruit, choice of red or white wine

BLOODY MARY

Smirnoff Vodka, tomato juice, lemon, Tabasco, Worcestershire sauce, garnished with olives, tomato, celery, salt rim

MARGARITA

Sauza Signature Blue Silver Tequila, sweet and sour, shaken, served on the rocks, salted rim

ROSEMARY GIN+JUICE

Prairie Organic Gin, rosemary simple syrup, lemon juice, rosemary sprig

OLD FASHIONED

Bulleit Bourbon, orange twist, Luxardo Cherry

MOSCOW MULE

Ketel One Vodka, fresh squeezed lime juice, Q Ginger Beer

GRAPEFRUIT HONEY FIZZ

Mount Gay Eclipse Rum, lime juice, grapefruit honey, Le Grand Courtage Blanc de Blancs

CUCUMBER REFRESHER

Effen Cucumber Vodka, St-Germain Elderflower Liqueur, muddled cucumber, basil, lemon juice, Q Club Soda



Paul Fleming
A Paul Fleming
Signature Restaurant