



Christmas Brunch

BREAKFAST

PANCAKES \$12

Maple Syrup, Berries, Powdered Sugar

BELGIAN WAFFLE \$13

Maple Syrup, Berries, Powdered Sugar

PISTACHIO-CRUSTED FRENCH TOAST \$15

Grand Marnier Crème Anglaise, Fresh Figs

PORK BELLY BENEDICT \$16

Chipotle Hollandaise, Poached Egg, Sautéed Spinach, Brioche

CREATE YOUR OWN OMELET \$13 GF

Select Three Fillings with Choice of Fruit or Toast

Spinach, Tomatoes, Mushrooms, Sausage, Peppers, Onions
Bacon, Ham, Swiss, Cheddar, Feta

Each Additional Filling +\$1

ADD: Smoked Salmon +\$3

EGG WHITE FRITTATA \$14

Feta, Spinach, Heirloom Tomatoes

EGGS YOUR WAY \$15 GF DF

Two Eggs, Roasted Potatoes, Applewood Smoked Bacon or
Chicken Apple Sausage, Choice of Toast or Fruit

AVOCADO TOAST WITH POACHED EGG \$14

Baby Heirloom Tomatoes, Pickled Onion, Toasted Sesame Seeds,
on Wheat Berry Bread with Fruit

SOUP

CHICKEN & SAUSAGE GUMBO

Cup \$5 Bowl \$10

SALADS & BOWLS

CAESAR SALAD \$10

Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Anchovy
Dressing

SOUTHWEST CAESAR SALAD \$12 GF

Romaine Lettuce, Roasted Corn, Black Beans, Pepitas Seeds, Cotija
Cheese, Tortilla Strips, Southwest Caesar Dressing

MARINATED TOMATO & BURRATA SALAD \$13

Basil, Extra Olive Oil, Focaccia, Balsamic Reduction

TUNA POKE BOWL \$16 GF DF

Cauliflower Rice, Avocado, Tomato, Cucumber, Red Pepper, Carrots,
Scallions, Crispy Rice Paper, Sesame Ginger Dressing

THE KITCHEN BOWL \$17 GF

Rosemary Garlic Chicken, Quinoa, Arugula, Cucumbers, Roma
Tomatoes, Avocado, Marcona Almonds, Feta, Citrus Vinaigrette

SHAREABLES

OLIVE & TOMATO HUMMUS \$12 v

Marinated Tomatoes, Kalamata Olives, Toasted Pita, Carrots,
Celery, Cucumbers

MAPLE BACON BRUSSELS SPROUTS \$12 GF

Blue Cheese, Almonds

BAKED GOAT CHEESE & RICOTTA \$12

Hot Honey, Toasted Walnuts, Garlic Confit, Pita Bread

HANDHELDS

Choice of French Fries, Sweet Potato Fries, or Fresh Fruit

OG BURGER \$16

8oz Beef, Bibb Lettuce, Roma Tomatoes, Red Onion, B&B Pickles,
Brioche Bun

CITRUS MAHI MAHI TACOS \$18 GF

Grilled Marinated Mahi, Mango & Jicama Slaw, Cilantro, Jalapeño
Lime Crema

STEAK SANDWICH \$18

Sliced Ribeye, Arugula, Horseradish Mustard Aioli, Caramelized
Onions, Tomato Confit, Ciabatta Bread

SKINNY CLUB \$14

Smoked Turkey Breast, Applewood Bacon, Cheddar Cheese, Bibb
Lettuce, Roma Tomatoes, Lemon Aioli, Wheat Berry Bread

CRISPY SPICY CHICKEN SANDWICH \$16

Carolina Coleslaw, B&B Pickles, Spicy Aioli, Brioche Bun

ENTRÉES

THAI CURRY SALMON \$34 GF

Available as a Vegan Option

Coconut Red Curry, Vegetable Mélange, Jasmine Rice

HERB ROASTED PRIME RIB \$46 GF

Mashed Potatoes, Caramelized Cipollini Onions, Sautéed Spinach

ROASTED ORANGE GLAZED HAM \$26 GF

Scalloped Sweet Potatoes, Grilled Broccolini

FETTUCCINE ALFREDO \$24

Creamy Alfredo Sauce, Grilled Chicken Breast

DESSERTS

WARM PECAN PIE \$9

Caramel Sauce, Vanilla Ice Cream

BROWNIE À LA MODE \$10 GF

Vanilla Ice Cream

CHOCOLATE FLOURLESS CAKE \$10 GF

Chocolate Sauce

NEW YORK CHEESECAKE \$10

Strawberry Coulis

SORBET \$7 DF

Mango, Raspberry, or Lemon

V - Vegan GF - Gluten Free DF - Dairy Free

Please discuss possible food allergy concerns with your server.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.
An 18% service charge will be applied to all food and beverage orders.