

BRUNCH... WITH BENEFITS

Enjoy 90 Minutes of the Ultimate Brunch Experience.
3-Course Menu with Free-Flowing Classic Brunch Cocktails.
Must Be Ordered By Entire Table.

84 per guest

44 per guest / food only

TO START

ALL THE BITES 🌿

royal deviled eggs / stuffed dates / ground lamb skewers /
grilled cheese

ENTRÉE

CHOOSE ONE

OMELET

creamed spinach / mushrooms / roasted potatoes

SHAKSHUKA 🌱

baked eggs / fire-roasted tomatoes / poblanos / feta /
avocado / grilled bread

COCONUT-CARDAMOM FRENCH TOAST 🍯

almonds / pomegranate / whipped cream /
passion fruit-maple syrup

KEDGEREE* 🌿

poached eggs / bacon / smoked salmon / curried rice /
roasted red peppers / pistachios

JOSPER-SMOKED SEASONAL VEGGIES 🌱

herbed couscous / caramelized onion / pistachios / dried cherries

AVOCADO TOAST

jumbo lump crab / avocado-dill vinaigrette /
add poached egg* +\$3

CRAB CAKE BENEDICT*

poached eggs / bacon / green princess sauce /
hollandaise / big crumbs +\$3

THE GRILL BURGER*

brioche bun / bacon / dubliner cheddar / onion jam / dried tomato

DESSERT

ONE PER TWO GUESTS / CHOICE OF

HEAVENLY CHEESECAKE BY *Mah Zeh Dahr*

graham cookie crust / seasonal fruit

LIME PIE

graham cracker crust / whipped cream

BRUNCH COCKTAILS

THE GRILL PUNCH

pineapple-infused vodka / hayman's gin / grilled mango /
ginger / mint / bubbles

MIMOSA

fresh-squeezed orange / regan's orange bitters / bubbles

STRAWBERRY-RHUBARB BELLINI

strawberry / giffard rhubarbe / bubbles

BLOODY MARY

tito's vodka / calabrian chile / fire-roasted tomato / horseradish

WINES BY THE GLASS

PROSECCO, CONCA D'ORO

PINOT GRIGIO, BERTANI

ROSÉ, THE BEACH

GRENACHE BLEND, JEAN-LUC COLOMBO

ADD
ON



+20 PER GUEST

DRAFT BEER

ALLAGASH WHITE

ALEWORKS SUPERB IPA



= VEGAN



= VEGETARIAN



= GLUTEN FREE

PLEASE NOTIFY US OF ANY ALLERGIES

*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

