



BRUNCH MENU

Saturday & Sunday 11a-2p

Smoked Salmon Croque Madame | 13
Flaky Griddled Croissant filled with Smoked Salmon, Spinach, Avocado & Swiss Cheese, topped with Béchamel Sauce, Fried Egg & Chive, served with Hash Browns

Winter Squash Frittata | 13
Roasted Squash, Brussels Sprouts, Onion, Fontina Cheese, & Sweet Pepper Jam

Pork Verde Biscuits | 10
Slow Cooked House Pulled Pork, Scrambled Eggs, Tomatillo Salsa, on Two Scratch Biscuits finished with Andouille & Bacon Gravy

Chicken & Waffle Sandwich | 10
Buttermilk Breaded Chicken Breast, Bourbon Bacon Jam, Pepperoncini, Sriracha Aioli, served on a Belgian Waffle, topped with Maple Syrup

Banana's Foster French Toast | 11
House Made Banana Bread, French Toast Butter, Caramelized Bananas, Powdered Sugar

Ask about Weekly Specials!

SIGNATURE COCKTAILS

Apple Cider Mimosa | 9
Sparkling Wine, House Apple Cider, Brown Sugar Rim

Salted Caramel White Russian | 11
Stoli Karamel, Kahlua, Cream, Caramel Drizzle

Maple Whiskey Sour | 12
Bulleit Bourbon, Fresh Lemon Juice, Maple Syrup, Lemon Peel

*Our seafood, steak and eggs are cooked to order.
Consuming raw or undercooked seafood, meat & eggs
may increase your risk of foodborne illness.*