

**Brunch Menu** Sundays, 11am–3pm

- ✔ **Thick Cut French Toast 18**  
Thick cut brioche bread, topped with fresh fruit, syrup
- Chicken & Waffles 20**  
Fried chicken tenders, pepper gravy, syrup, Belgian waffle
- ✔ **Avocado Toast 16**  
Wheat toast, soft poached egg, grape tomatoes, hot honey, everything bagel seasoning, crushed chili flakes
- Breakfast Smashburger 19**  
Two smash patties, potato bun, American cheese, house sauce, lettuce, tomato, pickle, egg, french fries, sriracha ketchup
- Steak Frites & Eggs 28**  
Pepper seared flat iron, cognac cream sauce, breakfast potato, sunny side up eggs

- Fried Chicken Biscuit Sandwich 18**  
Marinated deep fried chicken, Buttermilk biscuit, white cheddar cheese, hot honey, over easy egg, fresh fruit
- Breakfast Pizza 20**  
Scrambled eggs, salsa roja, Monterey cheese, cheddar cheese, bacon, Italian sausage, pico de gallo, poblano aioli, cilantro
- ✔ **Sunrise Sandwich 18**  
Toasted wheat bread, scrambled egg whites, white cheddar cheese, spinach, smashed avocado, house sauce, fresh fruit
- Breakfast Burrito 18**  
Flour tortilla, scrambled eggs, Italian sausage, pepperjack cheese, Monterey jack cheese, potatoes, pico de gallo, salsa roja, fresh fruit

**Shareables.....**

- Charcuterie Board 23**  
Seasonal meats & cheeses, grilled asparagus, marinated olives, garlic jam, pecans, toasted bread
- ✔ **Burrata Strawberry Balsamic Basil 15**  
Hot honey, burrata, strawberry balsamic, basil, lemon zest, toasted bread
- \*Tropical Ceviche 15**  
Citrus marinated mahi, pineapple, mango, onion, cucumber, red pepper, tomato, cilantro, tortilla chips
- Filet Mignon Sliders 22**  
Beef tenderloin, caramelized onion, gruyere cheese, black pepper truffle aioli
- Sriracha Honey BBQ Chicken Wings 17**  
Oven roasted chicken, sriracha honey BBQ sauce, carrot sticks, ranch
- ✔ **Veggie Tostadas 15**  
Impossible meat, mushroom, pepper, onion, lettuce, pico de gallo, tomatillo salsa, poblano chili aioli, pecorino, fried wheat tortillas
- ✔ **Chips & Dips 10**  
Tortilla chips, served with salsa roja & guacamole
- ✔ **House Cut Fries 10**  
Served with sriracha ketchup & horseradish mustard aioli
- \*Tuna Stack 17**  
Marinated ahi tuna, seasoned avocado, mango soy glaze, mango cucumber pico, crispy sushi rice, togarashi rice chips
- Fire Shrimp 16**  
Cajun butter, tomato, micro cilantro, toasted bread

**Pizzas.....**

- Add cauliflower crust-2
- ✔ **Classic Margherita 19**  
Tomato, fresh mozzarella, pecorino, manchego, basil
- Sausage & Hot Honey 19**  
Sausage, hot honey, spicy soppressata, mozzarella, ricotta, pecorino
- BBQ Chicken 19**  
Roasted chicken, southern style BBQ sauce, red onion, mozzarella, pecorino, roasted corn, cilantro
- ✔ **Mascarpone & Mushroom 19**  
Mascarpone cream sauce, cremini mushroom, manchego, pecorino, arugula, truffle oil
- Spicy Hawaiian 19**  
Spicy capicola, roasted pineapple, tomato, mozzarella, jalapeño, red onion, pecorino

Vegetarian ✔ / Vegan ✔  
Certain menu items can be made vegan. Please ask your server for details and notify them of any allergies or dietary restrictions.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we offer gluten-free items, our kitchen is not gluten-free.

**Salads.....**

- Add chicken-7, add shrimp-9
- Green Goddess Cobb Salad 16**  
Chicken, bacon, avocado, tomato, hard boiled egg, blue cheese, green goddess dressing
- Iceberg Wedge 14**  
Iceberg lettuce, roasted tomato confit, fiery corn relish, applewood smoked bacon, gorgonzola aioli
- \*Poke Bowl 18**  
Ahi tuna, soy glaze, sushi rice, avocado, scallion, carrot, cucumber, red onion, edamame, wakame, sesame seeds

**Signature Dishes.....**

- Steak Frites 32**  
Pepper seared flat iron, cognac peppercorn sauce, fries
- Sriracha Honey BBQ Pork Tenderloin 24**  
Seared pork tenderloin, sriracha honey BBQ sauce, ginger rice, balsamic brussels sprouts
- Miso Salmon 18**  
Marinated miso salmon, apple slaw, ginger rice, balsamic brussels sprouts
- Creamy Cajun Alfredo 22**  
Choice of chicken or shrimp  
Penne pasta, cajun alfredo, manchego, black pepper

**Handhelds.....**

- Served with fries & sriracha ketchup
- Double Smash Burger 18**  
Double smash patty, house sauce, american cheese, pickle, lettuce, tomato  
add guacamole, bacon, caramelized onions-2 ea
- BBQ Bacon Smash Burger 19**  
Double smash patty, BBQ sauce, cheddar, bacon, pickle, lettuce, tomato  
add guacamole, caramelized onions-2 ea
- Fried Chicken Sandwich 19**  
Buttermilk fried chicken, slaw, garlic aioli,  
add guacamole, cheddar-2 ea

**Dessert.....**

- ✔ **Mini Jars (one) for 7, (three) for 17**
  - Double chocolate brownie • Berries & cream
  - Key lime cake • Strawberry shortcake
- ✔ **Bourbon Bread Pudding 8**  
Bread pudding topped with vanilla bean ice cream, pecan crumble, bourbon glaze
- ✔ **Smores Skillet 10**  
Marshmallow fluff, marshmallow, nutella, semi-sweet chocolate, graham cracker crust, chocolate sauce
- ✔ **Bananas Foster Taca-nadas 10**  
Fried empanada taco shell, cinnamon sugar, brown sugar, banana, whipped cream, caramel sauce, candied pecans

**Brunch Cocktails** Sundays, 11am–3pm

<b>Mimosa</b> . . . . .	13
Champagne and your choice of fruit juice: Orange, Cranberry, Grapefruit, or Pineapple	
<b>Bloody Mary</b> . . . . .	13
Vodka, House Bloody Mix, Tajín	
<b>Aperol Spritz</b> . . . . .	13
Aperol, Sparkling Wine, Soda Water	
<b>Espresso Martini</b> . . . . .	13
Reposado Tequila, Coffee Liqueur, Demerara, Cacao	
<b>Whiskey-Mosa</b> . . . . .	13
Bourbon, Wheat Beer, Cinnamon, Orange, Lemon	

**Signature Cocktails**

<b>Augusta Sunset</b> . . . . .	15
Tito's Vodka, Aperol, Cane Sugar, Lemon	
<b>Tasty Green</b> . . . . .	15
Tito's Vodka, Cucumber, Basil, Cane Sugar, Lime	
<b>Margarita Standoff</b> . . . . .	15
Espolon Blanco Tequila, Ancho Chilles, Pineapple, Lime	
<b>Good Sound &amp; Beach Bound</b> . . . . .	15
Cruzan Light Aged Rum, Coconut, Lime Cordial, Bitters	
<b>BBQ on a Saturday Night</b> . . . . .	15
Wild Turkey 101 Bourbon, Smoked Peach Honey, Lemon, Bitters	
<b>London Calling</b> . . . . .	15
Sipsmith London Dry Gin, Absinthe, Bergamot, Cane Sugar, Lemon	
<b>Return of the Serpent</b> . . . . .	15
Espolon Blanco Tequila, Poblano, Cilantro, Pineapple, Cane Sugar, Lime	
<b>Puttery Espresso Martini</b> . . . . .	15
Cincoro Reposado Tequila, Coffee Liqueur, Demerara, Chocolate Bitters	
<b>Royale Margarita</b> . . . . .	15
Cincoro Blanco, Grand Marnier, Cane Sugar, Lime	

**Zero-Proof Cocktails**

<b>Margarita Compromise</b> . . . . .	10
Ritual Ancho Infused Zero Proof Tequila, Pineapple, Lime	
<b>Eastside Sparkle</b> . . . . .	10
Ritual Zero Proof Gin, Mint, Cucumber, Cane Sugar, Lime	
<b>Zero-Proof Spritz</b> . . . . .	10
Ritual Zero-Proof Aperitif, Soda	

**Beer & Seltzer**

**DRAFTS**

<b>Blake's Seasonal</b> . . . . .	8
<b>Model Especial Mexican Lager</b> . . . . .	6
<b>Blue Moon Belgium Wheat</b> . . . . .	6
<b>Yuengling</b> . . . . .	6
<b>Southern Tier 2X IPA</b> . . . . .	6
<b>East End IPA</b> . . . . .	6
<b>Great Lakes Dortmund Gold</b> . . . . .	8
<b>Sam Adams Seasonal</b> . . . . .	8
<b>New Trail Broken Heels</b> . . . . .	8

**BOTTLES & CANS**

<b>White Claw Rotating</b> . . . . .	7
<b>Budweiser</b> . . . . .	6
<b>IC Light</b> . . . . .	6
<b>Miller Lite</b> . . . . .	6
<b>Athletic Brewing</b> . . . . .	6
<b>Wyndridge Cranberry Cider</b> . . . . .	7
<b>East End Hefeweizen</b> . . . . .	7
<b>Corona</b> . . . . .	6
<b>Troegs DreamWeaver</b> . . . . .	6
<b>Michelob Ultra</b> . . . . .	6

**OTHER**

<b>Acqua Panna Spring Water</b> . . . . .	6
---	---

**Wine** Glass/Bottle

**RED WINE**

<b>Mark West</b> . . . . .	14/56
Pinot Noir	
<b>J. Lohr Seven Oaks</b> . . . . .	14/56
Cabernet Sauvignon	

**WHITE WINE & ROSÉ**

<b>Joel Gott</b> . . . . .	14/56
Pinot Grigio	
<b>Kendal Jackson</b> . . . . .	14/56
Chardonnay	

**SPARKLING WINE**

<b>Lemarco</b> . . . . .	14/56
Prosecco	
<b>Chandon</b> . . . . .	14/56
Rosé	

