

RESTAURANT WEEK

Brunch

SAT & SUN UNTIL 3PM | \$35 PER PERSON

Entrée

(select one)

SMOKED PORK BELLY BENEDICT

maple glazed bacon - shishito peppers - poached eggs - hollandaise toasted english muffin - chili flakes

EGGS & AVOCADO ON TOAST*

smashed avocado - cilantro - grilled sourdough bread - poached eggs jalapeño - extra virgin olive oil - toasted pumpkin seeds

CINNAMON FRENCH TOAST

brioche - berries - cream cheese icing - maple syrup

HOT CHICKEN & WAFFLE

buttermilk waffles - fried hot chicken thigh - pickles - coleslaw maple BBQ sauce

THE AMERICAN

2 eggs - honey sesame bacon - truffle sausage patty fingerling gremolata - buttermilk pancakes

LOBSTER & EGGS BENEDICT* (additional \$15)

lobster - baby spinach - poached eggs - caviar hollandaise toasted english muffin

STEAK, EGGS & PANCAKE STACK* (additional \$20)

steakhouse skirt 8oz - eggs - pancake stack - choice of sauce

BAG O' DONUTS

Dessert

cinnamon sugar - dulce de leche - raspberry - chocolate



RESTAURANT WEEK

\$35 | SELECT 1 FROM EACH COURSE



BURRATA

marinated beetroot - pickled red onions - basil oil - crunchy sourdough

TUNA TARTARE TACOS* (2)

hass avocado - taro shell - soy-honey emulsion

HALF DOZEN OYSTERS*

(additional \$10)

served on the half shell over ice - mignonette - cocktail sauce - lemon



STEAKHOUSE SKIRT 8oz*

confit fingerling - parmesan gremolata - chimichurri sauce add grilled shrimp \$6 each

MAPLE RUBBED SALMON*

pickled cherry tomatoes - piquillo broccolini - olive dressing

WILD MUSHROOM RISOTTO

pecorino - braised mushrooms - baby spinach - shaved black truffle

FILET - 6oz (additional \$12)
RIBEYE 12oz (additional \$16)

OPTIONAL SIDES
(additional \$10 each)

sweet corn pudding | creamed spinach

^{*}These items may be served raw and/or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.