Served **Sundays & Mondays** 11am-3pm



BRUNCH

SHARE PLATES

SAMMIES

Thick cut bacon, candied to sweet & spicy perfection.*GF
The Triple B\$14
2 warm house biscuits, Billionaire Bacon, House Maple-Butter.
The Daily Brunch Board\$30
Chef's Choice: French toast or waffles. Bacon, daily fruit compote,
house maple butter, maple syrup, whipped cream, fresh fruit.
The Daily Board\$22
Chef's choice of artisanal cheeses and meats, and accoutrements.
The Vegan's Charcuterie BoardMarket
Chef's choice of crudités, artisanal vegan-meats and cheeses.
Only when available. *V

Better Than BLT\$17
Bacon, lettuce, avocado, tomato, scrambled eggs, arugula, mayo.
Home fries or fruit. Gluten-free bun \$1.50
Big Ole Burrito\$17
Flour tortilla, chorizo, scrambled eggs, onions, green peppers,
cheddar cheese, salsa verde & sour cream, home fries.
Served with House Chips and Salsa.*Vegan version available.
B.O.B\$16
Bacon, American cheese, scrambled eggs, crisp sauce on a
sesame bun. Home fries or fruit. (It's a breakfast on a bun ya'll)
Gluten-free bun \$1.50

FRESH, FRIED, CRACKED, & CRISPY

Classic Breakfast\$	16
Two eggs, any style, bacon or veggie sausage, home fries, toast o	or
biscuit. *Sub Tofu for vegan option	
Chicken and Churros\$	322
Buttermilk fried chicken breast tenders drizzled with house hot	
honey, house made Barcelona-style cinnamon churros.	
Chicken and Biscuit Bennie	\$17
Buttermilk biscuit split and topped with buttermilk fried chicken,	
poached eggs, cream gravy and green onions. Served with home	fries.
Chorizo Bennie\$	\$17
Buttermilk biscuit split and topped with, chorizo, poached eggs,	
chipotle hollandaise, served with home fries.	
Smoked Salmon Bennie\$	\$19
English muffin, smoked salmon belly, poached eggs, hollandaise,	
fried capers. Served with home fries.	

Breakfast Nachos	.\$18
Scrambled eggs, chorizo, tomatoes, Monterrey jack cheese,	
peppers, topped with smashed avocado, and sour cream. *GF	
Huevos Rancheros	.\$18
Toasted corn tortilla, refried beans, chorizo, sunny side up egg,	
salsa, sour cream, avocado, cotija cheese, chives, cilantro. *GF	
Stuffed French Toast	.\$18
Brioche stuffed with cream and mascarpone cheese and topped	
with daily fruit compote and whipped cream.	
Classic French Toast	.\$15
Dusted with powered sugar and served with bacon and fruit.	
Texas Breakfast	\$26
Breaded and fried Angus steak, two eggs any style, cream gravy,	
home fries and a buttermilk biscuit.	

LIGHT & EASY

Avocado Toast Turn't Up\$:15
Fresh avocado mashed, minced red onions, 2 sunny side up eggs,	
fresh arugula. Served with fresh berries.	
Keto Scrambler\$	17
Eggs, roasted red peppers, onions, spinach, sausage, topped with	
wasabi avocado cream. Served with bacon. *GF	
Vegan Scrambler\$	17
Tofu, vegan sausage, home fries, vegan cheese. *Vegan *GF	

BRUNCH BOWLS

SERVED WITH CHOICE OF TOAST OR BUTTERMILK BISCUIT

Rochester.....

Home fries, house mac salad, Angus Reserve chuck patty, house meat sauce, minced onions, mustard, ketchup & mayo.
Southwest\$17
Scrambled eggs, chorizo, jalapeño, tomato, onion, green pepper, home
fries, cheddar cheese, topped with crispy tortilla strips. *GF
Garden\$17
Scrambled eggs, ancient grains, kale, tomato, onion, green pepper,
mushrooms, home fries, and cheddar cheese. *Vegan version available
Hangover\$16
Home fries, scrambled eggs, cheddar cheese, bacon, chives, sour cream.

ADD-ONS

Churros \$7	Egg \$2	Bacon \$5	Toast \$2	Loaded Homefries \$10	Biscuit \$2	Home Fries \$5	Fresh Fruit \$5	Cream Gravy \$2	
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Bubbles, Bloodys, and Brews

Mimosa	Bellini	Carafe of	Bloody Mary,	lced Irish	Espresso	House Brew	Hot Tea	Juice
\$9	\$9	Mimosas or Belinis	\$12	Coffee	\$5	Coffee	\$2	\$3
		\$25		\$12		\$2		

- Gift Cards available for purchase. 20% gratuity added for parties of 6 or more. Sorry, no separate checks for parties of 5 or
- **Note**: Not all ingredients are listed. Please alert your server to any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.