




2712 BISTRO & BAR

All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

BREAKFAST SPECIALTIES

Sunrise Breakfast*	\$15
Two 'eggs your way,' roasted mushrooms, roasted tomatoes, potato cake, choice of breakfast meat	
Eggs Benedict*	\$16
Poached eggs, Canadian bacon, English muffin, hollandaise, potato cake	
Chicken Apple Sausage Hash*	\$14
Chicken apple sausage, red potatoes, roasted mushrooms, fried egg, garlic herb butter, choice of toast	
Chimichurri Steak & Eggs*	\$26
Two 'eggs your way,' Sirloin steak, spinach, chimichurri, hollandaise, potato cake	
Creamy Southern Grits & Eggs*	\$14
Grits, two fried eggs, bacon, green onions, biscuit, honey	
Morning Flatbread	\$16
Naan, scrambled eggs, bacon, roasted tomatoes, spinach, cheddar, Monterey Jack	
Savory Oatmeal Bowl* 	\$14
Oatmeal, poached egg, bacon, avocado, arugula, lemon vinaigrette	
Bacon Cheddar Bowl	\$15
Breakfast potatoes, scrambled eggs, bacon, onions, cheddar, multigrain toast	

GRIDDLE

Buttermilk Pancakes 	\$13
Tall stack, butter, warm maple syrup <i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$3 each</i>	
Classic Belgian Waffles 	\$14
Butter, warm maple syrup <i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$3 each</i>	





BEVERAGES

Simply® Orange Juice	\$5
Coca-Cola® Assorted Chilled Juices	\$4
Coffee or Hot Teas	\$4
Coca-Cola® Fountain Beverages	\$3
Dairy & Non-Dairy Milks	\$5
Smoothie of the Day	\$9









HANDHELDS & TOASTS

Sandwich Your Way*	\$16
One 'egg your way', choice of breakfast meat, choice of bread, sharp cheddar, potato cake	
Veggie Tacos	\$14
Scrambled eggs, spinach, mushrooms, onions, Monterey Jack, salsa, served in 3 flour tortillas	
Avocado & Fried Egg Toast* 	\$15
Avocado, tomatoes, fried egg, everything bagel seasoning, sourdough bread	

OMELETS & EGG SCRAMBLES

Build Your Own Omelet 	\$15
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack, choice of side	
Denver Omelet 	\$16
Smoked ham, bell peppers, caramelized onions, cheddar, choice of side	
Caprese Egg White Omelet  	\$15
Egg whites, fresh diced tomatoes, mozzarella, basil, choice of side	

SIDES

Selection of Breakfast Meats 	\$5
Seasonal Fresh Fruit  	\$9
Selection of Cold Cereals	\$4
Yogurt/Greek Yogurt 	\$4
Breakfast Potatoes 	\$5
Croissant 	\$5
Grits 	\$5
Oatmeal 	\$4
<i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$4 each</i>	

COCKTAILS + ZERO PROOF

Mimosa	\$10
LaMarca Prosecco, Simply® Orange Juice	
Morning Mule	\$15
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Fall Brunch Punch (non-alcoholic)	\$9
Lyre's Orange Sec, pineapple juice, white grapefruit juice, raspberry puree, cinnamon	



***NOTICE:** 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.

For parties of 6 or more, a 20% delivery charge will be automatically added to the bill. Pick-up Service Available: Press "0" button on your phone to order. All pick-up orders have a 15% service charge automatically added.

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SMALL PLATES

Crab Cake Bites with Lemon Remoulade Bite-size crab cakes, lemon remoulade	\$17
New Orleans Spicy BBQ Shrimp & Grits BBQ shrimp, tomatoes, chilies, onions, mascarpone grits, garlic butter baguette	\$16
Grilled Shrimp Tacos Grilled shrimp, fresh pico de gallo, cabbage, cilantro-lime crema, flour tortillas	\$16
Chicken Wings Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	\$15
Spinach & Roasted Artichoke Dip  Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	\$15
White Cheddar Mac & Cheese  Aged cheddar, roasted garlic, panko	\$12
Chicken Quesadilla Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema sub steak +\$3 sub shrimp +\$4	\$15

HANDHELDS

All handhelds are served with housemade chips

Black Pepper Crusted Filet * 5 oz. black pepper filet, horseradish cream, beefsteak tomato, arugula, pretzel hoagie	\$15
White BBQ Grilled Chicken Sandwich Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll	\$16
Cuban Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	\$16
Grilled Chicken Bruschetta Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	\$16
Turkey Club Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	\$14
BBQ Bacon Jack Burger* Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	\$18
House Burger* Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	\$17
IMPOSSIBLE® Burger  IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun	\$17




SALADS & SOUP

Shrimp Tomato Bisque Tomato bisque, grilled shrimp, croutons, goat cheese	\$12
Soup du Jour Ask your server for today's offering	\$10
Chopped Chicken Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing	\$17
Sesame Ginger Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	\$17
Caesar Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$4 shrimp +\$6 salmon* +\$7 steak* +\$8	\$10

MAINS

Maryland Crab Cakes Two crab cakes, honey crisp apple slaw, jalapeño remoulade, green onions	\$24
Pan Seared Salmon*  Wild-caught salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	\$28
Roasted Herb Chicken  Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	\$24
Ribeye, 12 oz.*  Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	\$38

DESSERTS

Blueberry Buckle  Housemade coffee cake, blueberries, whipped cream	\$12
Brownie Sundae  Warm chocolate brownie, chocolate sauce, vanilla ice cream	\$12
Cheesecake  Classic New York-style cheesecake	\$11



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COCKTAILS

Crowned Jewel Mule		\$15
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice		
Margarita		\$16
Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup		
Espresso Martini		\$16
Tito's handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer		
Knob Creek Rye Old Fashioned		\$14
Knob Creek Rye, housemade simple syrup, orange bitters		
Crowne Rose Manhattan		\$16
Four Roses bourbon, Martini & Rossi sweet vermouth, Angostura bitters		
Jamacia Smash		\$18
Myers's dark rum, housemade simple syrup, muddled basil, muddled lime		
Mixed Berry Mojito		\$14
Bacardi Superior light rum, muddled fresh blueberries, strawberries and mint, housemade simple syrup, fresh lime juice, Fever-Tree club soda		
Mai Goodness		\$15
Cruzan Aged Light rum, RumHaven coconut rum, fresh squeezed lime juice, white grapefruit juice, Monin Honey Jasmine syrup		

BEERS & BEYOND

DRAFT

Michelob Ultra	ABV 4.2% MO	\$7
Blue Moon Belgian White	ABV 5.4% CO	\$8

BOTTLED

Michelob Ultra	ABV 4.2% MO	\$7
Miller Lite	ABV 4.2% MI	\$7
Heineken	ABV 5.0% AMS	\$8
Corona Premier	ABV 4.0% MEX	\$8
Lagunitas IPA	ABV 5.7% CA	\$9
Voodoo Ranger Juicy Haze IPA	ABV 7.5% CO	\$9
Heineken 0.0	ABV 0% AMS	\$7

BEYOND BEER

Twisted Tea	ABV 5.0% OH	\$8
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$8
Truly Hard Seltzer	ABV 5.0% OH	\$7

ZERO PROOF

Light & Breezy (<i>non-alcoholic</i>)	\$11
Seedlip Grove 42, Fever-Tree ginger beer, lime	
Pink London Cosmopolitan (<i>non-alcoholic</i>)	\$12
Lyre's Pink London spirit, Lyre's Orange Sec, fresh lime juice, cranberry juice, strawberry syrup	

WINES

6 oz. | 9 oz. | Bottle

WHITES

Seven Daughters Moscato	\$8 \$14 \$34
Veneto, Italy	
Le Rime Pinot Grigio 🍷 ♀	\$10 \$16 \$38
Tuscany, Italy	
Emmolo Sauvignon Blanc 🍷 ♀	\$9 \$15 \$32
Napa/Solano, California	
Kim Crawford Sauvignon Blanc 🍷	\$10 \$16 \$38
Marlborough, New Zealand	
30 Degrees Chardonnay 🍷 ♀	\$7 \$12 \$30
Monterey, California	
Sea Sun Chardonnay by Wagner 🍷	\$8 \$13 \$34
California	
Seaglass Pinot Grigio	\$9 \$14 \$40
Central Coast, California	

BUBBLES & ROSÉS

LaMarca Prosecco 🍷	\$8 \$14 \$36
Prosecco, Italy	
Piper Sonoma Brut NV 🍷	\$10 \$15 \$38
Sonoma County, California	
Freixenet Italian Rosé	\$10 \$14 \$36
Veneto, Italy	

REDS

Meiomi Pinot Noir	\$8 \$14 \$42
California	
Murphy-Goode Red Blend	\$12 NA \$44
California	
Decoy by Duckhorn Merlot 🍷 ♀	\$12 NA \$56
California	
30 Degrees Cabernet Sauvignon 🍷 ♀	\$7 \$12 \$30
Paso Robles, California	
Josh Cabernet Sauvignon 🍷	\$10 \$16 \$42
California	
Louis M. Martini 🍷	NA NA \$48
California	

