



## BRUNCH

### SERVED À LA CARTE

#### Seasonal Fruit Plate 7

Dried Fruit Granola, Honey, Yogurt, Micro Mint

#### House Made Quiche 9

Flavor of the Day, Side Salad, Herb Vinaigrette

#### Croque Madame 12

Prosciutto, Gruyere, Sunny Side Egg, White Cheddar Bechamel

#### Breakfast Sandwich of the Day

Ask Your Server for the Selection of the Day

#### Pork & Beans 10

Poached Eggs, Pork Belly, White Beans, Spicy Tomatoes

#### Cinnamon Toast Sticks 7

Mexican Chocolate, Blackberry & Lime Reduction

#### Kale & Escarole Salad 10

Hazelnuts, Pomegranates, Crisp Shallots, Yogurt Dressing

#### Roasted Beets 11

Ricotta Cheese, Oranges, Pistachios, Poppy Seed Vinaigrette

#### Chorizo Enchilada 10

Roasted Peppers, Braised Leeks, Butternut Squash

#### Horseradish Potato Croquettes 9

Smoked Salmon, Apple Butter, Chives, Crème Fraîche

#### Short Rib Hash 12

Roasted Potato, Fried Egg, Horseradish Sauce

#### Chilled Gulf Shrimp 12

Arepa, Pickled Red Onion, Lime, Cilantro Crema

## BEVERAGES

### IN ADDITION TO OUR REGULAR MENU

#### W&C Bloody Mary 9

House Recipe Mix with Vodka, Gin (+\$1) or Aquavit (+\$2) Pepper Tequila (+\$2)

#### Kir Royale 10

Sparkling Wine & Creme de Cassis

#### Breakfast Whiskey Sour 12

Bacon Infused Bourbon, Maple, Lemon, Orange Bitters, Egg White

#### Tequila-Lime Radler 10

Steigl Lager, Pepper Infused Reposado Tequila, Patron Citronage Lime, Salt, Grapefruit

#### Cold Buttered Rum 11

Anejo Rum, Citrus Blend, Butter Syrup, Salt, Allspice, Blackstrap

#### Famille Moutard 'Blanc de Blancs' 12

Brut - Bourgogne, FR