

SEADAY BRUNCH GLUTEN FREE MENU

- FRESH PRESSED JUICE - \$6

100% VEGAN

1 Carrot
Orange
Lime
Cayenne

2 Pineapple
Ginger
Lime
Dates
Turmeric

3 Romaine
Lettuce
Kale
Apple
Lemon

4 Pineapple
Apple
Beets
Ginger

5 Apple
Kale
Spinach
Parsley

20% service charge will automatically be added to your order

FRESH FROM OUR BAKERY

BANANA BREAD

TOAST - *Gluten free bread*

SWEET POTATO MUFFINS - *Chocolate chunks*

THE JELLYBEANS

CEREALS & MORE

CEREALS

Cheerios | Lucky Charms | Corn Flakes

AÇAÍ BOWL – *Banana, dates, granola, coconut, pineapple*

COTTAGE CHEESE BOWL – *Berries, granola, kiwi, apricot, chia seeds, honey*

STRAWBERRY, YOGURT, OATMEAL PARFAIT

Greek yogurt, wild berries, chia seeds honey, almonds, walnut, mint

GRITS – *Plain or with cheese*

OATMEAL

CHEF FAVORITES

FLAMIN' TOMATO SOUP

Poblano peppers, scallions

LEMON SOUFFLE PANCAKES

Blueberry compote, honey whipped cream, toasted walnuts

HOUSE-MADE Brioche French Toast

Maple syrup, orange mascarpone

CHICKEN TACO

Corn tortillas, eggs, peppers, onion, Manchego, cheddar and cotija cheese, sour cream, hash brown and pork sausage

BACON + HAM MAC N' CHEESE

Four cheese sauce

CAESAR SALAD

Romaine lettuce, tomato confit, pickled grapes, house caesar dressing, Parmesan

Choice of grilled chicken or shrimp

CLASSIC BRUNCH SMASH BURGER*

Double beef patties, Swiss cheese, chipotle aioli, caramelized onion tomato, lettuce, donkey sauce, egg, fries

BRUNCH CLASSIC

STEAK AND EGG FLORENTINE*

Muffin, spinach, fries, over-easy egg

HAM AND EGGS BENEDICT*

English muffin, creamy hollandaise, hash brown, pork sausage

FLUFFY OMELET*

Plain, cheese, ham & cheese, vegetable with bell peppers, onion and tomato, served with choice of sides

TWO EGGS YOUR WAY*

Sunny Side | Over Medium | Over Easy | Over Hard

Served with choice of sides

Additional sides available upon request

Pork Link Sausage, Hash Brown, Sliced Bacon, Sliced Ham, Turkey Bacon, Chicken Sausage

• PREMIUM SELECTIONS •

SHRIMP AND GRITS \$6

Andouille pork sausage

CRAB AND AVOCADO SANDWICH* \$8

Mesclun salad, poached egg, béarnaise, shaved Parmesan

LOBSTER BENEDICT* \$19

Grilled tomato, asparagus, salmon roe

LIGHT & HEALTHY

CLASSIC COBB PROTEIN BOWL

Chicken, boiled egg, blue cheese, peas, corn, apple, avocado, kale, quinoa, tomato

SUPERFOOD SALMON BOWL*

Grilled salmon, roasted sweet potato, turmeric cauliflower, edamame, ginger vinaigrette

DESSERT

DULCE DE LECHE

Puff pastry, banana and cream, berries

DARK CHOCOLATE CHERRY DECADENCE

Whipped cream

FRUIT PLATE – *Assorted seasonal fruit*

SELECTION OF ICE CREAM

Please inform your server if you have any food allergies

* Public Health Advisory:

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.