



## SWEET BEGINNINGS

<b>STEEL CUT OATMEAL</b>	<b>\$12</b>
<i>walnuts, apples &amp; berries with choice of steamed almond or soy milk (+ banana, pomegranate, hemp, goji, acai, flax, toasted almonds or shaved coconut // 1ea)</i>	
GF DF V	
<b>FRESH FRUIT BOWL</b>	<b>\$13</b>
<i>seasonal assortment (+ banana, pomegranate, hemp, goji, acai, flax, toasted almonds or shaved coconut // 1ea)</i>	
DF V	
<b>GRANOLA PARFAIT</b>	<b>\$14</b>
<i>greek yogurt, wild berries, toasted almond &amp; pumpkin seeds</i>	
GF	
<b>CINNAMON ROLL PANCAKES</b>	<b>\$19</b>
<i>brown sugar-cinnamon swirl, cream cheese frosting &amp; candied almonds</i>	
<b>BELGIAN WAFFLES</b>	<b>\$18</b>
<i>mixed berry butter, strawberry &amp; banana (gluten free +3)</i>	

## BETWEEN THE BREAD

<b>SMASHED ORGANIC AVOCADO TOAST</b>	<b>\$18</b>
<i>pomegranate seeds, toasted almonds, roasted tomato &amp; poached organic egg on toasted seven grain country bread (egg +3 // feta +2)</i>	
<b>CROQUE MADAME</b>	<b>\$20</b>
<i>ham, gruyere, bechamel, fried egg</i>	
<b>THE IMPOSSIBLE BURGER</b>	<b>\$19</b>
<i>plant-based protein patty, iceberg lettuce, tomato, red onion, house pickles, vegan 1000 island dressing, sesame brioche</i>	
DF V	
<b>SMOKED SALMON PLATTER</b>	<b>\$19</b>
<i>toasted bagel, sliced tomato &amp; capers</i>	
<b>LOBSTER ROLL</b>	<b>\$27</b>
<i>fresh Maine lobster &amp; truffle lemon aioli on toasted brioche bun</i>	
<b>GRILLED LOCAL MAHI SANDWICH</b>	<b>\$23</b>
<i>red wine-braised cabbage, avocado &amp; chipotle ranch on toasted ciabatta</i>	
<b>ROAST BEEF FRENCH DIP</b>	<b>\$19</b>
<i>organic grass-fed Black Angus, aged swiss &amp; horseradish aioli on toasted brioche bun</i>	
<b>BRASS BURGER</b>	<b>\$25</b>
<i>8oz dry-aged beef blend, aged cheddar &amp; crispy onion ring on toasted brioche bun (+ Nueske's bacon, avocado or mushroom // 3ea)</i>	
<b>CHICK N' EGG SANDWICH</b>	<b>\$19</b>
<i>sunny-side up egg, caramelized onions, pickles, arugula, herb mayo</i>	

## FARM FRESH

<b>SEASONAL MARKET OMELETTE</b>	<b>\$22</b>
<i>locally sourced produce</i>	
<b>EGG WHITE OMELETTE</b>	<b>\$18</b>
<i>roasted mushrooms &amp; goat cheese</i>	
GF	
<b>FRIED CHICKEN &amp; WAFFLES</b>	<b>\$24</b>
<i>boney butter &amp; maple syrup</i>	
<b>CLASSIC EGGS BENEDICT</b>	<b>\$21</b>
<i>canadian bacon &amp; hollandaise (substitute Nova Scotia smoked salmon +2)</i>	
<b>3 EGGS ANY STYLE</b>	<b>\$19</b>
<i>Nueske's smokehouse bacon</i>	
<b>STEAK &amp; EGGS</b>	<b>\$25</b>
<i>8oz grilled hanger steak &amp; scrambled eggs</i>	
<b>BEC OMELETTE</b>	<b>\$19</b>
<i>bacon, aged cheddar &amp; caramelized onion</i>	
GF	
<b>BENEDICT OF THE WEEK</b>	<b>\$23</b>
<i>market-driven, please ask your server for details</i>	

## IN THE BOWL

<b>SPINACH POWER BOWL</b>	<b>\$18</b>
<i>toasted white quinoa, spinach puree, avocado, pine nuts, soft boiled egg, sesame &amp; hemp seeds</i>	
GF	
<b>KALE QUINOA CHICKEN SALAD</b>	<b>\$24</b>
<i>poached organic chicken, heirloom tomato, roasted sweet potato, toasted coconut, avocado, shallot vinaigrette</i>	
<b>FARRO HEALTH BOWL</b>	<b>\$23</b>
<i>grilled shrimp, market veggies, falafel, feta cheese, sunny-side egg, toasted sesame seeds &amp; sumac vinaigrette</i>	

## SIDES

<b>2 EGGS</b>	<b>\$9</b>
GF DF	
<b>NEUSKE'S BACON</b>	<b>\$8</b>
GF DF	
<b>HOMEMADE CHICKEN SAUSAGE</b>	<b>\$8</b>
GF DF	
<b>SWEET POTATO-QUINOA HASH BROWN</b>	<b>\$8</b>
<b>PARMESAN-TRUFFLE FRIES</b>	<b>\$11</b>
<b>BRÛLÉED FLORIDA GRAPEFRUIT</b>	<b>\$6</b>
GF DF V	
<b>ENGLISH MUFFIN</b>	<b>\$3</b>
<b>TOASTED BAGEL</b>	<b>\$5</b>
<b>GLUTEN FREE TOAST</b>	<b>\$5</b>

EATING RAW OR UNDERCOOKED ITEMS SUCH AS MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

• BRUNCH •