



## SWEET BEGINNINGS

<b>ACAI BOWL</b> <i>blueberry, banana, honey granola, toasted coconut</i>	<b>\$12</b>
<b>CINNAMON ROLL PANCAKES</b> <i>brown sugar-cinnamon swirl, cream cheese frosting &amp; candied almonds</i>	<b>\$19</b>
<b>CRÈME BRÛLÉE FRENCH TOAST</b> <i>lemon blueberry compote, maple glazed walnut</i>	<b>\$24</b>
<b>BELGIAN WAFFLES</b> <i>mixed berry butter, strawberry &amp; banana (gluten free +3)</i>	<b>\$18</b>
<b>FRESH FRUIT BOWL</b> <i>seasonal assortment (+ banana, pomegranate, hemp, goji, acai, flax, toasted almonds or shaved coconut // 1ea)</i>	<b>\$13</b>

## BETWEEN THE BREAD

<b>SMASHED ORGANIC AVOCADO TOAST</b> <i>pomegranate seeds, toasted almonds, roasted tomato &amp; poached organic egg on toasted seven grain country bread (egg +3 // feta +2)</i>	<b>\$18</b>
<b>CROQUE MADAME</b> <i>ham, gruyere, bechamel, fried egg</i>	<b>\$20</b>
<b>THE IMPOSSIBLE BURGER</b> <i>plant-based protein patty, iceberg lettuce, tomato, red onion, house pickles, vegan 1000 island dressing, sesame brioche</i>	<b>\$19</b>
<b>SMOKED SALMON PLATTER</b> <i>toasted bagel, sliced tomato &amp; capers</i>	<b>\$19</b>
<b>LOBSTER ROLL</b> <i>fresh Maine lobster &amp; truffle lemon aioli on toasted brioche bun</i>	<b>\$27</b>
<b>GRILLED LOCAL MAHI SANDWICH</b> <i>red wine-braised cabbage, avocado &amp; chipotle ranch on toasted ciabatta</i>	<b>\$23</b>
<b>EGG WHITE &amp; PULLED CHICKEN BURRITO</b> <i>poached organic chicken, scrambled egg white, kale, red onion slaw, truffle BBQ, spinach wrap</i>	<b>\$22</b>
<b>BRASS BURGER</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>\$25</b>
<b>CHICK N' EGG SANDWICH</b> <i>sunny-side up egg, caramelized onions, pickles, arugula, herb mayo</i>	<b>\$19</b>

## FARM FRESH

<b>EGG WHITE OMELETTE</b> <i>roasted mushrooms &amp; goat cheese</i>	<b>\$18</b>
<b>FRIED CHICKEN &amp; WAFFLES</b> <i>honey butter &amp; maple syrup</i>	<b>\$24</b>
<b>CLASSIC EGGS BENEDICT</b> <i>canadian bacon &amp; hollandaise (substitute Nova Scotia smoked salmon +2)</i>	<b>\$21</b>
<b>SHAKSHUKA</b> <i>baked egg, ground turkey, crispy artichoke, spiced mediterranean ragu, feta cheese, challah bread</i>	<b>\$23</b>
<b>3 EGGS ANY STYLE</b> <i>Neuske's smokehouse bacon</i>	<b>\$19</b>
<b>STEAK &amp; EGGS</b> <i>8oz grilled hanger steak &amp; scrambled eggs</i>	<b>\$25</b>
<b>BEC OMELETTE</b> <i>bacon, aged cheddar &amp; caramelized onion</i>	<b>\$19</b>
<b>BENEDICT OF THE WEEK</b>	<b>\$23</b>

## IN THE BOWL

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

## SIDES

<b>2 EGGS</b>	<b>\$9</b>
<b>NEUSKE'S BACON</b>	<b>\$8</b>
<b>HOMEMADE CHICKEN SAUSAGE</b>	<b>\$8</b>
<b>SWEET POTATO-QUINOA HASH BROWN</b>	<b>\$8</b>
<b>PARMESAN-TRUFFLE FRIES</b>	<b>\$11</b>
<b>BRÛLÉE FLORIDA GRAPEFRUIT</b>	<b>\$6</b>
<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 •