

# BRUNCH MENU

## SATURDAY & SUNDAY

12 PM - 4 PM



### A LA CARTE

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#### **chill, aquiles!**

*poached eggs, queso fresco, avocado, red onion, crispy tortilla, cilantro, jalapeño, black pepper crema 16*

#### **ranchero taquiza**

*8oz churrasco, huevos rancheros: poached eggs, chipotle tomato sauce, avocado, red onion, corn, crispy kennebec potato, tortilla, black pepper crema 29*

#### **waffly wedded wife**

*house cured pork belly bacon steak, homemade waffles, berry coulis, agave vanilla syrup, fresh berries, vanilla bean whipped cream 14*

#### **just yolking around benedict**

*poached eggs, pulled short rib, cilantro arepa, gouda cream, micro cilantro 17*

#### **so burritoful**

*green chicken, cilantro rice, enchilada sauce, cheese sauce, guacamole, nata 15*

#### **eggers can't be cheesers**

*flour tortilla quesadilla, scrambled eggs, mexican cheeses, impossible chorizo, guacamole, nata 14*

#### **moo-chas grass-ias**

*8oz sirloin burger, queso frito, fried egg, avocado, chipotle, bibb lettuce, tomato, french fries 18*

#### **hakuna fritata**

*oven baked omelette, heirloom tomato, guacamole, portobello mushroom, avocado 14*

#### **grits & glory**

*al pastor marinated shrimp, creamy grits, poached eggs, gouda cream, micro cilantro 18*

### SIDES

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**apochable eggs** 2 poached eggs 7

**bacon my heart** house cured pork belly bacon 9

**edgar allen poe-tato** crispy kennebec potato 8

**congrits!** side of grits 6

### FEATURED BRUNCH BOOZE

#### **mimosa**

*fresh orange juice, sparkling wine 9*

#### **bellini**

*peach (try mango or passion fruit!) sparkling wine 10*

#### **housemade sangria**

*choice of: red wine, white wine, prosecco 25*

#### **deconstructed mimosa pitcher**

*bottle of campo viejo cava, side fresh oj 25*

*add side peach puree +5 add extra side oj +5*

#### **chandon garden sprits**

*orange infused sparkling bottle 40*

#### **mollydooker miss molly**

*sparkling shiraz bottle 60*