

OAK GRILL

SHARED

FRUIT PLATE 15

Seasonal Melons, Berries

ASSORTED BREAKFAST PASTRIES 13

Danishes, Croissants, Muffins

HOUSE-MADE MONKEY BREAD 16

Cinnamon Tossed Brioche, Pecan Caramel
While Supplies Last

FRENCH TOAST DU JOUR 17

Ask Your Server About This Special

PRAWN COCKTAIL* 19

Green Apple, Fennel, Cocktail Sauce

BREAKFAST FLATBREAD* 17

Bacon, Over Easy Egg, Marinara Sauce, Mozzarella, Arugula, Chili Flakes

STARTERS

GRILLED POUND CAKE

Peaches, Crème Fraîche, Thyme

STEEL CUT OATMEAL

Banana, Candied Pecans, Raisins, Brown Sugar

SMOKED TOMATO JAM & BURRATA TOAST

Whole Grain Bread, Arugula, Balsamic

AVOCADO TOAST

Honey, Crispy Shallot, Espelette, Lemon Oil

HOUSE-MADE SMOKED SALMON*

Mini Bagel, Red Onion, Dill-Chive
Crème Fraîche, Capers, Tomato, Lemon

SWEET OR SAVORY CRÊPE

SWEET: Nutella, Strawberry, Vanilla Whipped
Cream, Toasted Hazelnuts

SAVORY: Bacon, Spinach, Green Onion,
Hollandaise

ONE STARTER & ONE ENTRÉE FROM MAIN | 29.95

MAIN

BUILD-YOUR-OWN-OMELETTE

CHOOSE THREE: Bacon, Ham, Sausage,
Chorizo, Tomato, Scallions, Spinach,
Mushroom, Asparagus, Cheddar, Swiss

TYPICAL BREAKFAST*

Two Eggs Any Style, Bacon or Sausage,
Breakfast Potatoes, Choice of Toast

BBQ BRISKET SWEET POTATO HASH*

Onion, Bell Peppers, Two Over Easy Eggs

BREAKFAST CROISSANT SANDWICH*

Scrambled Eggs, Cheddar, Bacon or Sausage,
Avocado, Chipotle Aioli
Served with Fruit

EGGS BENEDICT*

Poached Eggs, Serrano Ham, Manchego,
Pimento Hollandaise

FARMERS MARKET ROASTED VEGETABLE POWER BOWL*

Seasonal Farmers Market Vegetables,
Wild Rice, Lemon Vinaigrette, Goat Cheese,
Two Poached Eggs

CHICKEN & WAFFLE BENEDICT*

Poached Eggs, Fiscalini Cheddar,
Jalapeño Hollandaise

ONE STARTER & ONE ENTRÉE FROM MAIN II | 36.95

MAIN II

SHRIMP & CHEESY GRITS*

Green Onions, Spinach, Red Eye Gravy

STEAK & EGG BURRITO

Filet Tips, Eggs, Hash Browns, Cheddar,
Avocado, Salsa Verde
Served with Side Salad

BBQ CHICKEN SALAD

Romaine, Corn, Black Beans, Heirloom
Cherry Tomatoes, Avocado, Crispy Onions,
BBQ Ranch Dressing

CEDAR-PLANK SALMON CAESAR SALAD*

Young Romaine, Radishes, Haricots Verts,
White Anchovy Dressing, Croutons

RIB EYE SANDWICH*

Rosemary Bread, Pesto Aioli, Fried Egg,
Arugula, Fries

BLACKENED SWORDFISH*

Corn Succotash, Quinoa,
Citrus Crema, Oregano

BOTTOMLESS MIMOSAS 10 | BLOODY MARY BAR 15

BRUNCH