



Sunday Brunch

Create your own brunch by choosing an a la carte option, brunch buffet, or a combination of the two.
Top off your Sunday with our bloody mary bar, bottomless mimosa or handcrafted cocktail.

A La Carte Brunch Menu

Add the buffet to any brunch entrée for only \$10.00

Spicy Shrimp Wrap

Peel Belgian Strong Ale battered shrimp, pickled red onion, lettuce and cajun remoulade aioli wrapped in a sun-dried tomato tortilla - \$12.99

Chorizo Biscuits and Gravy

chorizo sausage gravy served over house made manchego cheese biscuits - \$9.99

Sourdough Waffle

served with warm maple syrup, butter, chantilly cream and fresh berries - \$9.99

Breakfast Pizza

sausage gravy, egg, potatoes, cheddar cheese, apple wood smoked bacon - \$13.99

Build Your Own Frittata

wood fired frittata served paella style. Choose up to 4 ingredients - \$12.99 (egg whites available upon request)

Chicken and Waffles

Peel Belgian Strong Ale battered fried chicken tenders served on sourdough and applewood smoked bacon waffle with apple jalapeño jelly and maple bourbon glaze - \$10.99

Chorizo Breakfast Tacos

scrambled eggs, chorizo sausage, wood fired potatoes, pico de gallo, queso fresco, avocado dressing - \$10.99

Tuna Flatbread

olive oil and herb saku tuna salad, heirloom tomatoes, sliced radish, grated egg and micro arugula on wood fired flatbread - \$13.99

Brioche French Toast

house made brioche, mascarpone cream, warm blueberry compote - \$10.99

Breakfast Sliders

breakfast sausage, egg, smoked white cheddar, served on pretzel rolls - \$10.99

Add Additional Frittata Ingredients for \$2.00 each

applewood smoked bacon / breakfast sausage / prosciutto / baby spinach / kale / roma tomatoes
red onions / wild mushrooms / feta cheese / cheddar cheese / fontina cheese / mozzarella cheese

Brunch Buffet \$15.99

Enjoy our large selection of handcrafted dishes

Breakfast Pastries and Breads

an assortment of house made pastries and breads, including orange vanilla beignets, scones, galletes, and pain au chocolat

Soup and Salad

an array of specialty salads, served with a fresh house made soup

Scottish Smoked Salmon

dill cream cheese, capers, and hard cooked egg

Assorted Fresh Fruits

house made granola, yogurt

Charcuterie

coppa, sweet bologna, prosciutto, soppressata, lavosh, and crostini

Antipasto

a lavish assortment of cheeses, dried fruits, olives, and marinated vegetables

Kids Menu \$7.99

Includes buffet

French Toast

served with maple syrup and powdered sugar

Breakfast Pizza

scrambled eggs, cheddar cheese

Waffle

served with maple syrup, fresh berries



Brunch Cocktail List

Bloody Mary Bar

Your choice of vodka and combination of rims, mixes and garnishments

Vodka

Tito's \$12 / Ketel One \$12 / Grey Goose \$13 / Chopin \$14 / Crystal Head \$14 / Stoli Elite \$16

Rimmer

Sea Salt / Celery Salt / House Rub / Lemon Pepper / Sriracha

Mix

13 Ingredient House Mix / Wood Fired Jalapeño / Golden Tomato

Toppings

twenty plus toppings, including such items as prosciutto wrapped cheese, creole shrimp, pickled green beans, and baby loaded fingerling potatoes

Bottomless Mimosas

Choose one or mix and match

traditional mimosa / hibiscus rose mimosa / grapefruit mimosa / huckleberry mimosa
\$13

Cocktails

Bloody Mary

a combination of our house made 13 ingredient bloody mary mix and house vodka. Garnished with celery and olives - \$6

Traditional Mimosa

a traditional mimosa with OJ and Wycliff Champagne - \$6

Blood Orange Mimosa

a combination of OJ and our own Blood Orange Wheat beer - \$6

Espresso Martini

an energetic combination of Tito's, Bailey's, Kahlua, heavy cream, and espresso for a delicious boost to your day - \$11

Rouge 75

this twist on a French 75 combines oranges, raspberries, 4 Hands Origin Gin, and Wycliff Champagne for a refreshing start to your day - \$9

Morning Breeze

this cocktail is amazing as a cool morning breeze, combining Tito's, cranberry juice, grape fruit juice, and lime juice - \$9

Proverb Wine

chardonnay, sauvignon blanc, pinot grigio, pinot noir, cabernet, merlot - \$5