

# family style brunch

## BOTTOMLESS

2 HOUR OPEN BAR OF BEER, WINE, BLOODY MARYS AND SPARKLING COCKTAILS

## MAINS *please select 3*

BOURBON CHERRY CHALLAH FRENCH TOAST  
*cinnamon custard, new hampshire maple syrup*

EGG SANDWICH  
*fennel sausage, gruyere, tomato jam, cultured butter*

TOFU SCRAMBLE  
*vegan mayo, basil, calabrian chilies, griddled sourdough*

EVERYTHING SMOKED SALMON FLATBREAD  
*scallion cream cheese, cucumber, crispy capers*

MALTED WAFFLES  
*bacon butter, new hampshire maple syrup*

EGGS BENEDICT  
*prosciutto, poached eggs, chive hollandaise*

SCRAMBLED EGGS  
*ny cheddar*

PIZZA BAGELS  
*roasted veggie or pepperoni*

MATCHA OVERNIGHT OATS  
*apricot jam, grilled pineapple, coconut milk*

BROKEN WEDGE  
*grilled chicken, little gems, bayley hazen blue, buttermilk, fried onions, bacon*

MR. WILSON'S CHOPPED SALAD  
*grilled chicken, baby zucchini, golden raisins, quinoa, arugula, pumpkin seeds, ginger tahini*

## SIDES *please select 2*

APPLE SMOKED BACON

TURKEY SAUSAGE

PORK SAUSAGE

CRISPY YUKON GOLDS

OKONOMIYAKI TATER TOTS

YUCA FRIES

FARMERS MARKET SALAD

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

EXECUTIVE CHEF: STEPHANY BURGOS  
CULINARY DIRECTOR: JEFF HASKELL

