

1/2 OFF WINE
EVERY WEDNESDAY



HAPPY HOUR
5PM - 7PM DAILY

BOTTOMLESS BRUNCH

MIMOSA

Sparkling Wine & Fresh Squeezed Orange Juice

BLOODY MARY

Tito's Vodka & HungBloodies Horseradish Bloody Mix

EL CAMINO HAZE

Highly aromatic and juicy IPA with a punch of tropical flavors

ROSÉ

Notorious Pink - Notes of ripe strawberry, mango & citrus

INDIVIDUAL > 14 or COMBO > 16

BRUNCH COCKTAILS

\$6

ULTIMATE ESPRESSO MARTINI

Tito's Vodka, Mr. Black, Deke's Cold Brew & Vanilla

EL CAMINO PALOMA

Blanco Tequila, Pink Grapefruit Soda & Salt

A SPICY VODKA COCKTAIL

Green Chile Vodka, Pineapple Syrup & Lime

SMOKED OLD FASHIONED

Buffalo Trace, Demerara, Black Walnut Bitters & Smoke

JUNGLE BERRY

Acai Berry Tito's, Banana Peel Oleo, Fresh Lime & Coconut

BAKERY

ASSORTED PASTRY BASKET > 9

Cinnamon Crisps & House Made Pastries

PECAN STICKY BUN > 9

Bourbon-Vanilla Glaze

HOMEMADE CORN BREAD > 6

Maple-Pecan Butter & Raspberry Jam

KITCHEN SINK COOKIE > 8

Vanilla Ice Cream & Caramel

SNACKS

GREEK YOGURT > 7

Blackberries & Toasted Hazelnuts

SEASONAL FRUIT > 8

Lemon Curd, Blackberries & Chantilly Cream

THICK CUT POTATO CHIPS > 7

Caramelized Onion Dip

DEVILED EGGS > 8

Blue Cheese & Bacon Bits

STARTERS

BUFFALO FRIED CHICKEN > 14

Blue Cheese Dressing, Pickled Celery
Fresno Chile Hot Sauce

SMOKED FISH DIP > 13

Crusty Garlic Bread & Beer-and-Butter Pickles

SALADS

CLASSIC CAESAR > 11

Sourdough Croutons & Lemon-Anchovy Dressing

ICEBERG & BLUE > 13

House Smoked Bacon, Maytag Blue Cheese,
Cherry Tomatoes & Spiced Walnuts

CHOPPED SALAD > 16

Mixed Greens, Onion, Carrot, Tomato, Broccoli
Spiced Corn Nuts, Queso Fresco, Avocado
Almonds, Cucumber & Champagne Vinaigrette

FREE RANGE CHICKEN > 5

SHRIMP (3) > 7

FAROE ISLAND SALMON > 8

SAVORY

EGGS

AVOCADO TOAST Soft-Boiled Egg, Breakfast Radish & Piment d'Espelette **12**

TWO EGGS ANY STYLE Home Fries, Texas Toast & Breakfast Sausage **10**

FARMER'S OMELET Zucchini Provençal, Forest Mushrooms & Cave Aged Gruyere **14**

MONTE CRISTO BENEDICT Black Forest Ham, Emmental Cheese, Toasted Croissant
Lemon-Thyme Hollandaise **16**

CHILAQUILES Red Chili Glazed Short Rib, Salsa Verde, Queso Fresco
Heritage Farm Eggs **15**

STEAK & EGGS Prime Flat Iron Steak, Farm Eggs, Texas Toast & Home Fries **21**

GRAIN & FLOUR

LEMON RICOTTA PANCAKES Whipped Butter & Warm Vermont Maple Syrup **12**

FRENCH TOAST Thick Cut Brioche, Fresh Blackberries & Shaved White Chocolate **12**

FLATBREAD Tasso Spiced Pork Belly, Pickled Pomegranate Shallots,
Fried Herbs, Basted Eggs & Mornay **15**

ODDS & ENDS

FRIED CHICKEN & WAFFLES Cornbread Waffle, Maple-Pecan Butter
House Made Sriracha Honey Lime **16**

LOADED HOMEFRIES Fried Egg, Breakfast Sausage, Smoked Bacon
Cheddar Cheese, Scallions & PT Hot Sauce **11**

SHRIMP & GRITS Anson Mills Grits, Andouille, Crispy Okra & Louisiana BBQ **16**

BAHN MI HASH House Cured Pork Belly, Potatoes, Onions, Farm Eggs & Texas Toast **16**

SMOKED SALMON PLATTER Ducktrap Smoked Salmon, Fresh Bialy, Shaved Onions
Whipped Cream Cheese, Capers, & Boston Bibb Lettuce **18**

HANDHELDS

BREAKFAST SANDWICH Taylor Ham, Fried Egg & American Cheese **10**

PT CHEESEBURGER Brioche Bun, LTO, Vermont Cheddar & Hand Cut Fries **15**

BLT Heirloom Tomato, Avocado, Bibb Lettuce, Farm Egg
Applewood Smoked Bacon & Brioche **13**

PULLED PORK SANDWICH BBQ & House Made Coleslaw **14**

HOME FRIES
SLOW COOKED GRITS
BLACKBERRIES & CREAM

**I
S
I
D
E
S**

BREAKFAST SAUSAGE
HOUSE SMOKED BACON
HOUSE MADE COLESLAW
CORNBREAD WAFFLE