

BOTTOMLESS BRUNCH

MIMOSA

Sparkling & Cold Pressed Orange Juice

BLOODY MARY

Tito's Vodka & Homemade Bloody Mix

EL CAMINO HAZE

Highly aromatic and juicy IPA with a punch of tropical flavors

INDIVIDUAL > 16 or COMBO > 18

(with the purchase of any entrée)

BRUNCH COCKTAILS

KIDS LOVE KOOL-AID

Vodka, Purple Kool-Aid, Lime & Bubbles

PINEAPPLE DAIQUIRI

Pineapple Rum, Vanilla Demerara, Pineapple Juice & Lime

GUAVA-HIBISCUS MARGARITA

Espolon Reposado, Koch Mezcal, Lime, Guava & Spiced Hibiscus

ULTIMATE ESPRESSO MARTINI

Tito's, Luxardo Espresso, House Cold Brew & Vanilla

\$7

BAKERY

ASSORTED PASTRY BASKET > 12
Cinnamon Crisps & House Made Pastries

HOUSE MADE DOUGHNUTS > 12
Nutella Mousse & Powdered Sugar

HOMEMADE CORN BREAD > 9
Maple-Pecan Butter & Raspberry Jam

KITCHEN SINK COOKIE > 10
Vanilla Ice Cream & Caramel

SNACKS

SEASONAL FRUIT > 12
Meyer Lemon Curd, Berries & Chantilly cream

GREEK YOGURT > 10
Fresh Local Strawberries

THICK CUT POTATO CHIPS > 9
Caramelized Onion Dip

DEVILED EGGS > 9
Blue Cheese & Bacon Bits

STARTERS

CHICKEN WINGS > 16
Sweet Chili Sauce & Cucumber-Yogurt

BUFFALO FRIED CHICKEN > 15
Blue Cheese Dressing, Pickled Celery
Fresno Chile Hot Sauce

SMOKED FISH DIP > 15
Crusty Garlic Bread & Beer-and-Butter Pickles

SALADS

CLASSIC CAESAR > 15
Sourdough Croutons & Lemon-Anchovy Dressing

ICEBERG & BLUE > 17
House Smoked Bacon, Maytag Blue Cheese,
Cherry Tomatoes & Spiced Walnuts

CHOPPED SALAD > 18
Mixed Greens, Onion, Carrot, Tomato, Broccoli
Spiced Corn Nuts, Queso Fresco, Avocado
Almonds, Cucumber & Champagne Vinaigrette

FREE RANGE CHICKEN > 6
SHRIMP (3) > 7
FAROE ISLAND SALMON > 9

SAVORY

EGGS

AVOCADO TOAST Soft-Boiled Egg, Breakfast Radish & Piment d'Espelette **16**

TWO EGGS ANY STYLE Home Fries, Texas Toast & Breakfast Sausage **13**

FARMER'S OMELET Zucchini Provençal, Forest Mushrooms & Cave Aged Gruyere **16**

PRIME RIB BENEDICT Buttered English Muffin & Lemon-Chive Hollandaise **20**

BREAKFAST BURRITO Farm Eggs, House Made Chorizo, Monterey Jack Cheese
Home Fries, Scallions & Salsa Verde **16**

STEAK & EGGS Prime Hanger Steak & Two Eggs Any Style **25**

GRAIN & FLOUR

LEMON RICOTTA PANCAKES Whipped Butter & Warm Vermont Maple Syrup **15**

CREME BRULEE FRENCH TOAST Pastry Cream Stuffed Brioche &
Vermont Maple **18**

BACON & EGG BREAKFAST PIZZA Cherry Smoked Bacon, Sunny Side Eggs
Scallions & Bocconcini Mozzarella **16**

ODDS & ENDS

FRIED CHICKEN & WAFFLES Cornbread Waffle, Maple-Pecan Butter
House Made Sriracha Honey Lime **18**

LOADED HOMEFRIES Fried Egg, Breakfast Sausage, Smoked Bacon
Cheddar Cheese, Scallions & PT Hot Sauce **16**

SHRIMP & GRITS Anson Mills Grits, Andouille, Crispy Okra & Louisiana BBQ **18**

BANH MI HASH Sweet Thai Pork Belly, Shishito Peppers, Thai Basil
Farm Egg & Texas Toast **18**

SMOKED SALMON PLATTER Ducktrap Smoked Salmon, Fresh Bialy, Shaved Onions
Whipped Cream Cheese, Capers, & Boston Bibb Lettuce **21**

HANDHELDS

BREAKFAST SANDWICH Taylor Ham, Fried Egg & American Cheese **16**

PT CHEESEBURGER Brioche Bun, LTO, Vermont Cheddar & Hand Cut Fries **18**

HARVEST TURKEY BLT Hand Carved Turkey, Vine Ripe Tomatoes, Avocado
Applewood Bacon, Bibb Lettuce & Basil Mayo **18**

PULLED PORK SANDWICH BBQ & House Made Coleslaw **16**

HOME FRIES
SLOW COOKED GRITS
BREAKFAST SAUSAGE

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HOUSE SMOKED BACON
HOUSE MADE COLESLAW
CORNBREAD WAFFLE

7

Please note that a 20% service charge will be added to parties of 7 or more.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.