

# BOTTOMLESS BRUNCH

## MIMOSA

Sparkling & Cold Pressed Orange Juice

## BLOODY MARY or BLOODY MARIA

Choice of Tito's Vodka or Espolon Tequila  
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, Espresso, House Cold Brew & Vanilla



## 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**

**SMOKED SHORT RIB BENEDICT** Buttered Toasted Brioche, Green Chile Hollandaise  
Home Fries **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.