

BOTTOMLESS BRUNCH	BRUNCH COCKTAILS
MIMOSA Sparkling & Cold Pressed Orange Juice	WATERMELON PATCH Vodka, Watermelon Sour Patch Kids, Cucumber & Lime
BLOODY MARY or BLOODY MARIA Choice of Tito's Vodka or Espolon Tequila Homemade Bloody Mix	BLACKBERRY MARGARITA Reposado Tequila, Blackberries, Lime & Pineapple Juice
EL CAMINO HAZE Highly aromatic and juicy IPA with a punch of tropical flavors	PINEAPPLE DAIQUIRI Pineapple Rum, Vanilla Demerara, Pineapple Juice & Lime
INDIVIDUAL > 16 or COMBO > 18 (with the purchase of any entrée)	ULTIMATE ESPRESSO MARTINI Vodka, 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 >9 Peaches, Nectarines, Blueberries & Chantilly Cream
GREEK YOGURT >10 Homemade Vanilla Granola & Berries
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 >16 Sourdough Croutons & Lemon-Anchovy Dressing
ICEBERG & BLUE >18 House Smoked Bacon, Maytag Blue Cheese, Cherry Tomatoes
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	17
TWO EGGS ANY STYLE Home Fries, Texas Toast & Breakfast Sausage	15
FARMER'S OMELET Zucchini Provençal, Forest Mushrooms & Cave Aged Gruyere	18
RED CHILE PORK BELLY BENEDICT Toasted Brioche, Avocado Lemongrass-Sesame Hollandaise	21
BREAKFAST BURRITO Farm Eggs, House Made Chorizo, Monterey Jack Cheese Home Fries, Scallions & Salsa Verde	18
STEAK & EGGS Prime Hanger Steak & Two Eggs Any Style	25
GRAIN & FLOUR	
LEMON RICOTTA PANCAKES Whipped Butter & Warm Vermont Maple Syrup	15
FRENCH TOAST Fresh Summer Berries, Whipped Butter & NY State Maple	18
BLT&E PIZZA Bacon, Farm Egg, Mixed Greens, Tomato & Mozzarella	17
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
PRIME RIB HASH Fresno Chiles, Yukon Gold Potatoes, Farm Egg & Texas Toast	21
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
BLT Heirloom Tomatoes, Boston Bibb Lettuce, Smoked Bacon Basil Mayo & Texas Toast	16
PULLED PORK SANDWICH BBQ & House Made Coleslaw	16
BANH MI BREAKFAST SANDWICH House Made Ginger Sausage, Carrot, Jalapeno Pickled Cucumber, Fried Egg & Sambal Aioli	17

HOME FRIES	SIDES	HOUSE SMOKED BACON
SLOW COOKED GRITS		HOUSE MADE COLESLAW
BREAKFAST SAUSAGE		CORNBREAD WAFFLE

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.