

BOTTOMLESS BRUNCH

BRUNCH COCKTAILS

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)

WATERMELON PATCH
Tito's, Watermelon Sour Patch Kids, Cucumber & Lime

BLACKBERRY MARGARITA
Espolon Reposado, Blackberries, Lime & Pineapple Juice

PINEAPPLE DAIQUIRI
Pineapple Rum, Vanilla Demerara, Pineapple Juice & Lime

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

BRULEED BLACK MISSION FIGS >12
Spiced Rum Zabaglione & Sicilian Pistachios

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

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

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

RED CHILE PORK BELLY BENEDICT Toasted Brioche, Avocado
Lemongrass-Sesame Hollandaise

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

STEAK & EGGS Prime Hanger Steak & Two Eggs Any Style

GRAIN & FLOUR

LEMON RICOTTA PANCAKES Whipped Butter & Warm Vermont Maple Syrup

FRENCH TOAST Fresh Summer Berries, Whipped Butter & NY State Maple

BLT&E PIZZA Bacon, Farm Egg, Mixed Greens, Tomato & Mozzarella

ODDS & ENDS

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

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

PRIME RIB HASH Fresno Chiles, Yukon Gold Potatoes, Farm Egg & Texas Toast

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

HANDHELDS

BREAKFAST SANDWICH Taylor Ham, Fried Egg & American Cheese

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

CHICKEN SALAD Roasted Bell & Evans Chicken, Tarragon-Lemon Aioli, Bibb Lettuce
Shaved Red Onion, Vine Ripe Tomatoes & Grilled Sourdough

PULLED PORK SANDWICH BBQ & House Made Coleslaw

BANH MI BREAKFAST SANDWICH House Made Ginger Sausage, Carrot, Jalapeno
Pickled Cucumber, Fried Egg & Sambal Aioli

HOME FRIES
SLOW COOKED GRITS
BREAKFAST SAUSAGE

ISLAND

HOUSE SMOKED BACON
HOUSE MADE COLESLAW
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.