

BOTTOMLESS BRUNCH

MIMOSA

Sparkling & Cold Pressed Orange Juice

BLOODY MARY or BLOODY MARIA

Choice of Tito's Vodka or Espolon Tequila
Homemade Bloody Mix

INDIVIDUAL > 16 or COMBO > 18

(with the purchase of any entrée)

BAKERY

ASSORTED PASTRY BASKET > 12

Cinnamon Crisps & House Made Pastries

DULCE DE LECHE S'MORES > 12

Graham Cracker Crust, Chocolate Truffle
Toasted Marshmallow

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 > 16

Blue Cheese Dressing, Pickled Celery
Fresno Chile Hot Sauce

SMOKED FISH DIP > 17

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 > 7

SHRIMP (3) > 9

FAROE ISLAND SALMON > 9

BRUNCH COCKTAILS

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

\$7

SAVORY

EGGS

AVOCADO TOAST

Soft-Boiled Egg, Breakfast Radish & Piment d'Espelette

17

TWO EGGS ANY STYLE

Home Fries, Texas Toast & Breakfast Sausage

16

HAM & CHEESE OMELET

Black Forest Ham, Cheddar Cheese

Home Fries & Texas Toast

18

CACIO E PEPE BENEDICT

Grilled Tuscan Toast, Prosciutto Di Parma
Cracked Black Pepper-Hollandaise & Pecorino Romano

20

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

17

FRENCH TOAST

Spiced Honey Crisp Apples, Pumpkin Spiced Whipped Cream
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

21

LOADED HOMEFRIES

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

17

PASTRAMI HASH

House Cured Pastrami, Anaheim Chiles, Yukon Gold Potatoes
Farm Eggs & 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

17

PT CHEESEBURGER

Brioche Bun, LTO, Vermont Cheddar & Hand Cut Fries

18

CHICKEN SALAD

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

17

PULLED PORK SANDWICH

BBQ & House Made Coleslaw

18

HOME FRIES

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.