



first sips

GF TEA OVER ICE \$7

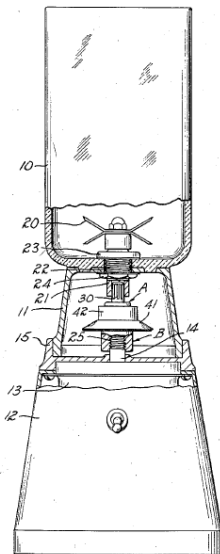
White Ginger Pear, Raspberry Nectar or Green Mango Peach

SMOOTHIE INVENTION \$7

Create your own smoothie by choosing from a selection of fruits and vegetables, dairy and dairy alternatives.

FRUITS & VEGETABLES
CHOOSE UP TO THREE

- Orange
- Apple
- Pineapple
- Honeydew
- Banana
- Strawberry
- Raspberry
- Blueberry
- Cranberry
- Pomegranate
- Cucumber
- Spinach
- Carrot
- Basil
- Mint



DAIRY & DAIRY ALTERNATIVES

- CHOOSE UP TO TWO
- Vanilla yogurt
 - Skim milk
 - Soy milk
 - Almond milk

BREAKFAST CLASSICS

STEEL CUT OATMEAL \$10

Bananas, cinnamon and honey drizzle

BLUEBERRY PANCAKES \$12

Fresh berries, maple syrup

EGGS YOUR WAY* \$15

Skillet potatoes, choice of toast, Choice of bacon, links, ham or chicken sausage

We are proudly supporting Children's Miracle Network (Hospitals) with a \$1.00 donation with every "eggs your way" sold.

CRANBERRY FRENCH TOAST \$14

Fresh berries, maple syrup

BERRY, APPLE AND BANANA MUESLI \$10

Low fat vanilla yogurt, banana, walnuts, pomegranate essence

OMELET INVENTION \$15

CHOOSE UP TO THREE FILLINGS:

Spinach | Tomato | Asparagus | Onions | Peppers | Ham | Mushroom
ADD CHEESE:

Swiss, Cheddar, Goat Cheese
Served with potatoes, choice of toast

SMOKED SALMON PLATE* \$13

Toasted bagel, snipped chives and cream cheese

GF EGG WHITE AND YOUNG SPINACH OMELET* \$14

Sautéed onions, low-fat cheddar cheese, mini tomato and arugula salad

SIDES

GF FRESH CUT FRUIT & BERRIES \$8

GF JUMBO LUMP CRAB HASH \$9

GF BACON, BREAKFAST LINKS, HAM or CHICKEN SAUSAGE \$6

GF Items marked with the GF logo are made using ingredients that do not contain gluten/wheat. We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to Accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Many additional items can be prepared gluten free through a few minor substitutions.

Please make your server aware of any specifics regarding allergies and food intolerances and we will accommodate as best as possible.

A gratuity of 18% is automatically added to groups of 6 or more

*MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

SIGNATURE TRADEMARKS

GF TRADEMARK CHOPPED SALAD \$10

Chopped romaine, tomatoes, egg, sweet corn, cheddar cheese, black-eyed peas, cucumber, red onion, tarragon ranch dressing

GF with PULLED CHICKEN \$14

GF with JUMBO LUMP CRAB \$16

CRAB CAKE BENEDICT* \$16

Poached egg, served over Crab cake, spinach, English muffin, topped with hollandaise

GF PHILLY CHEESESTEAK OMELET \$15

Sliced prime rib, onions, peppers, cheddar cheese, skillet potatoes

TRADEMARK BURGER* \$14

Lettuce, tomato, onion, choice of cheddar, swiss, provolone, gorgonzola

EGG, HAM & CHEESE \$14

Sunny side up egg, country ham, tomato, swiss cheese, potato roll
ADD BACON CANDY +\$2

GF Our sandwiches are available on gluten free roll. Choice of Breakfast Potatoes, Fries or Coleslaw

BRUNCH COCKTAILS

TRADEMARK BLOODY MARY \$9

Absolut Peppar, House Made Mix, Celery Bitters

RED CARPET REVIVER \$9

Aperol, Lillet Blanc, Blood Orange Syrup, Bitters, Champagne

PEARL DIVER \$10

Vodka, Licor 43, guava nectar, simple, yogurt pearls

OTHER DRINKS \$4

FRUIT JUICE

FRESHLY BREWED

STARBUCKS® COFFEE

SELECTION OF TAZO® HOT TEAS