

All entrees served with roasted potatoes, fruit and bottomless mimosa, bloody mary, or non-alcoholic drink

BRUNCH MENU

CRAB CAKES BENEDICT | 22.49 blue crab cake, poached egg, chipotle hollandaise sauce

MEXICAN OMELET | 17.49

choice of chicken or beef, viajero veggies, jack cheese with chipotle cream sauce

FARMER'S MARKET OMELET | 16.49

mushrooms, spinach, and artichoke hearts with serrano pesto cream sauce

POLLO Y WAFFELS | 17.49

fried chicken, poblano waffles, maple syrup

VEGETARIAN BREAKFAST BURRITO | 16.49

Impossible meat, eggs, black beans, Mexican rice, corn, ranchero salsa

ASADA Y HUEVOS | 19.99

skirt steak & eggs with ranchero salsa, side of tortillas

CARNITAS HASH Y HUEVOS | 18.49

carnitas, potatoes in a sizzling skillet with egg on top, with side of tortillas

TRAVELER'S BREAKFAST | 16.49

sausage, bacon, 2 eggs, waffles

SMASHED AVOCADO TOAST | 15.49

with eggs and bacon



SIDES

BACON

WAFFLE

4.25

FRUIT EGGS

POTATOES

*PLEASE ALERT US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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BRUNCH MENU