# BRUNCH

## TO SHARE

Beet & Goat Cheese \*GF, Vg

Arugula, roasted beets, candied walnuts, crumbled goat cheese, citrus-balsamic vinaigrette add chicken +8, add shrimp +9, add steak +14

Bloody Mary Board \*GF 18
Grilled shrimp, applewood smoked bacon, deviled eggs, house-pickled vegetables, house made ricotta, tomato jam, sourdough toast, add Bloody Mary, mare, kickin' or Maria +8

Breakfast Meat Board \*GF 20 Applewood smoked bacon, grilled pork roll, artisinal sausage, pork belly, beer mustard, sourdough toast

# NOT TO SHARE

American Breakfast \*GF 18
Cage free eggs, hash browns,
choice of: pork roll, sausage or bacon,
sub pork belly (+5), sub egg whites (+2.50)
sourdough toast, fresh fruit
add blueberry pancake or waffle +4

#### **The Benedicts**

Fried Chicken - 17, Pork roll - 15, Portobello - 15 Crab Cake - 24 Poached Eggs, house made hollandaise sauce, english muffins, cast-iron hash browns

Blueberry Pancakes \*Vg
Fresh blueberries, whipped butter,
maple syrup, fresh fruit

**Vegetable Fritatta** \*GF, Vg
Wild mushrooms, roasted red peppers,
goat cheese, sourdough toast, fresh fruit

Mixed Berry French Toast \*Vg 18 Brioche French toast, mixed berry compote, fresh whipped cream, powdered sugar, choice of bacon, sausage, or pork roll

Cajun Shrimp & Grits \*GF 19
House-made cheesy grits, sautéed cajun shrimp, chorizo, garlic chili oil, parsley

Bulgogi Steak & Eggs 26
Marinated skirt steak, house made kimchee,
spicy marinated cucumbers, cage free eggs,
sourdough toast

### HANDHELDS

Sub gluten free bun +2

Sunday Burger
Grilled angus beef burger,
lettuce tomato, onion, brioche bun,
choice of chips, fries or hash browns
sub duck fat fries +5
add cheddar +1, add bacon +2.50,
add bacon jam +3.50, add egg +1.50

Sunday Sandwich

Pork roll, egg, cheddar, smoked ketchup,
brioche bun, choice of chips, fries or hash browns
sub applewood smoked bacon +1
sub duck fat fries +5

17

Portobello Sandwich \*Vg 14
Grilled portobello mushrooms, fresh mozzarella, basil purée, olive tapenade, brioche bun, choice of chips, fries or hash browns sub duck fat fries +5 add chicken +8

Fried Chicken Tower 17
Beer battered chicken breast, beer mustard, coleslaw, ciabatta roll choice of chips, fries, or hash browns sub duck fat fries +5 add bacon jam +3.50 add egg +1.50

Chicken & Waffle Sliders

Beer battered chicken breast,
house-made waffles, bacon jam,
bourbon-hot-honey-maple syrup

# SIDES

6 9 4.50 2.75 6 5/EA
4.50 2.75 6 5/EA
2.75 6 5/EA
6 5/EA
5/EA
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9
8
6
4
6
8
6
6
5

\*We are proud to say we make everything in house and to order,
please place your entire order at once and we will happily course it out for you\*
\*Alert your server of any allergies or dietary restrictions prior to ordering, we are an
allergy conscious kitchen but can not guarantee against cross-contamination\*

\*20% may be added to parties of 6 or more\*

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#### OSAS BLOODIES Mimosa Flight 18 **Bloody Flight** 18 Seasonal selections Bloody Mary 12 **Just The Bubbles** 9 Prairie vodka, smoky rim, Prosecco split celery stick 6/14/28 Mimosa **Bloody Mare** 12 Prosecco, oj Gin Mare, olive juice Olive 6/14/28 Bellini Prosecco, peach nectar **Bloody Kickin** 12 St. George green chili vodka 7/15/30 Sneaky Tiki pickeled asparagus Bourbon, oj, pineapple, tiki bitters, prosecco **Bloody Maria** 12 9/20 Manmosa Tanteo chipotle tequila, Redemption Rye, maple, oj, bitters, prosecco bacon slice BRUNCH TAILS WINE Rose - The Pale by Sacha Lichine **Bourbon Boost** 13 9 Pinot Grigio - Banfi Le Rime Redemption bourbon, coffee liqueur, 10 bourbon cream, cold brew Pinot Gris - Rainstorm 9 Sauvignon Blanc - Crossings Wake Me Up Chardonnay - Kendall Jackson 11 Clyde Mays whiskey, Mr. Black coffee liqueur, cinna-nilla syrup, cold brew 11 Pinot Noir - Lyric by Etude 13 10 Vodka, aperol, pineapple, passionfruit, Malbec - Norton lime, prosecco 11 Cabernet - Joel Gott 9 Seein' Stars Merlot - McManis Starlino, Italicus, Iemon, Iavendar bitters, 9 Chianti - Folonari prosecco Peas & Carrots **Red or White Sangria** 3BR Mendel vodka, carrot juice, brown sugar, 7 Glass walnut liqueur 14 1/2 pitcher DESSERTS 26 **Full pitcher** Pot de Creme \*GF Topped with house made whipped cream 8 **Imperial Stout Brownies** Served with vanilla ice cream **Chefs Bread Pudding** Served with house made whipped cream Seasonal Fruit Crisp 8

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8

Served with vanilla ice cream

Crème Brûlée \*GF