



BRUNCH

SERVED À LA CARTE

Seasonal Fruit Plate 7

Dried Fruit Granola, Honey, Yogurt, Micro Mint

House Made Quiche 9

Flavor of the Day, Side Salad, Herb Vinaigrette

Croque Madame 12

Prosciutto, Gruyere, Sunny Side Egg, White Cheddar Bechamel

Breakfast Sandwich of the Day

Ask Your Server for the Selection of the Day

Baked Burrata 10

Pepperoni Sauce, Aged Balsamic, Sourdough Crostini

Apple Fritters 8

Granny Smith Apples, Buttermilk Batter, Caramel Sauce

Kale Salad 10

Hazelnuts, Stone Fruit, Crisp Shallots, Yogurt Dressing

Watermelon Salad 11

Feta Cheese Mousse, Red Onion, Champagne Gastrique

Huevos Ranchero 10

White Bean Puree, Green Harissa, Cotija Cheese, Fried Egg

Horseradish Potato Croquettes 9

Smoked Salmon, Apple Butter, Chives, Crème Fraîche

Crispy Chicken Cutlet 12

White Pepper Gravy, Arugula Nest, Poached Egg

Fried Green Tomatoes 9

Cornmeal Crust, Sweet Corn Remoulade, Micro Basil

BEVERAGES

IN ADDITION TO OUR REGULAR MENU

W&C Bloody Mary 9

House Recipe Mix with Vodka, Gin (+\$1), Aquavit (+\$2) or Poblano Tequila (+\$2)

Kir Royale 10

Sparkling Wine & Creme de Cassis

Breakfast Whiskey Sour 12

Bacon Infused Bourbon, Maple, Lemon, Orange Bitters, Egg White

Tequila-Lime Radler 10

Steigl Lager, Pepper Infused Reposado Tequila, Patron Citronage Lime, Salt, Grapefruit

Cold Buttered Rum 11

Anejo Rum, Citrus Blend, Butter Syrup, Salt, Allspice, Blackstrap

Famille Moutard 'Blanc de Blancs' 12

Brut - Bourgogne, FR