



## 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