



BOUJEE DRINKS

using fresh homemade mixes & liquid alchemist premium puree's

BLOODY'S

14.

classic bloody mary & bloody caesar
grey goose vodka

the dirty mary grey goose vodka, olive juice
bloody bulldog hendrick's gin

throw in the "salad bar" for an extra 3
pepperoni straw, bacon, celery & blue cheese olives

MIMOSAS, california sparkling wine

14.

mimosa orange, cranberry, grapefruit, or pineapple

mimosa margarita patrón silver tequila,
orange juice

cherry bomb, pineapple and cherry juice
give yourself a kick in the morning
add grand marnier for 3.

BELLINIS, prosecco

14.

your choice of peach, strawberry
or mango puree
take a flight of 3 mimosas or bellinis for 28.

CLASSIC COCKTAILS

14.

sangria, white or red don't forget to eat the fruit

breakfast martini hendrick's gin, cointreau,
fresh squeezed orange & lime juice

mojito bacardi rum, fresh lime & mint

espresso martini tito's vodka,
mr. black coffee liqueur, espresso

aperol spritz prosecco, aperol, club soda
we also offer a non-alcoholic version.....
see if you can taste the difference

SHARABLE

chilled shrimp cocktail

20.

cocktail sauce, mustard-horseradish aioli,
rainbow micro greens

tomato-mozzarella

16.

roasted peppers, evoo, basil, balsamic glaze,
grilled baguette

bang bang shrimp

18.

flash-fried shrimp, crisp iceberg,
spicy sweet glaze, toasted sesame seeds

pom hot wings

16.

three sauces: jalapeño barbecue,
avocado ranch and blue cheese



EVERY SUNDAY | 10AM – 4PM

FULL PLATES

beef short ribs benedict
poached eggs,
braised potato pedestal,
béarnaise sauce, asparagus

classic eggs benedict
poached eggs, canadian bacon,
english muffin, hollandaise sauce,
hash browns

california frittata
avocado, tomato, onion, spinach,
swiss cheese, hash browns, toast

“chilaquiles”
two eggs any style, braised tortillas,
ranchero sauce, queso fresco,
sour cream, avocado, cilantro

my omelet
choose any three of the following;
ham, bacon, sausage, bell pepper,
mushroom, tomato, spinach, onion,
american, swiss cheddar, jack,
or feta cheese
hash browns and toast

norwegian smoked salmon
tomato, red onion, capers,
bagel, cream cheese

two eggs any style
applewood bacon, pork sausage
or low-fat chicken sausage,
hash browns and toast

25. buttermilk pancakes
fresh blueberries, sweet butter,
warm maple syrup

21. crispy french toast
corn flake crust,
caramel whiskey sauce,
whipped cream, strawberries

20. banana foster belgian waffle
cinnamon dusted bananas,
myers's rum-grand marnier glaze,
whipped cream, toasted walnuts

latin achiote-grilled steak salad
8-oz. ny steak, field greens,
baby spinach, avocado,
roasted corn, tomatoes,
pickled red onion, queso fresco,
cilantro-lime dressing, crostini

tuscan burger
half pound burger, fresh mozzarella,
pancetta bacon, pesto aioli,
roma tomato, ciabatta roll,
italian cherry peppers,
parmesan-truffle fries

23. crispy pork belly tacos
corn tortilla, avocado crema,
pickled red onion, citrus slaw,
salsa molcajete,
cheddar-jalapeno potatoes

16. classic cobb salad
chopped romaine, grilled chicken,
bacon, egg, avocado,
blue cheese, black olive, tomato,
choice of dressing

17. croque madame
grilled sourdough bread,
gruyere cheese, country ham,
crisp bacon, garlic mornay,
sunny-side-up egg, petite salad

28. taylor pork-roll and egg sandwich
an atlantic city boardwalk classic,
grilled smokey, savory taylor ham,
american cheese, grilled soft-roll,
home-fried potatoes

20. korean style steak and eggs
gochujang glazed 8 oz.
new york steak, two eggs any style,
kimchi, hash browns, toast

18. grilled chicken-avocado club
crisp bacon, tomato,
melted swiss, herb mayo,
toasted sourdough bread, fries

petite filet mignon and iceberg wedge
tomatoes, diced bacon,
red onion, crumbled blue cheese,
balsamic glaze

ADDED

traditional breakfast meats 8.
fresh cut fruit bowl 13.
coffee, decaf, tea 4.

assorted juices 7. **fresh carrot juice** 8.
nakéd® brand green machine juice 8.
latte, cappuccino, espresso 5.5