



## Sunday Brunch

10 am - 2 pm

**EGGS BENEDICT\*** 13.00

Fresh house made English muffin, smoked ham, poached eggs, hollandaise, Brooklyn potatoes

**MATCHA YOGURT PARFAIT** 10.00

Green tea infused yogurt, honey, house granola, fresh fruit

**BREAKFAST HASH\*** 14.00

Bacon, sausage, potatoes, onions, greens, two poached eggs

**CHALLAH FRENCH TOAST** 12.00

Mixed fruits, maple syrup, whipped cream

**OATMEAL BRULÉE** 9.00

Burnt sugar top, Scottish oats, vanilla pastry cream, fresh fruit

**STEAK AND EGGS\*** 17.00

Grilled Manhattan cut strip steak, sunny side eggs, roasted tomatoes, Brooklyn potatoes

**BISCUITS AND GRAVY** 12.00

Fresh baked biscuits, sausage gravy, fried sage

**OMELETTE OF THE DAY** priced daily

**CSA VEGETABLE SALAD** priced daily

Produce from our local farm share with a seasonal vinaigrette

**GRILLED CHICKEN SALAD** 15.00

Mixed greens, goat cheese, strawberries, candied walnuts, strawberry vinaigrette

**BRUNCH BURGER** 13.50

Potato bun, bacon jam, ham, single burger patty, bun, American cheese, fried egg

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits. This charge is not a gratuity.

# Wines

## Sparkling

	6 oz	Bottle
Sparkling Brut, Veuve du Vernay, France	7	26
Cava Rosado, Poema, Spain	9	34

## White/Rose

Pinot Grigio, Piccini, Venetie, Italy	7	26
Sauvignon Blanc, Clifford Bay, Marlborough, New Zealand	10	38
Chenin Blanc/Viognier, Pine Ridge, California	9	34
Chardonnay, Cul-de-Sac Wine Company, California	7	26
Rosé, Côtes de Provence, Champs de Provence, France	11	42

## Red

Pinot Noir, William Hill Estate, Central Coast, California	12	46
Chianti, Cecchi, Tuscany, Italy	9	34
Toscana Rosso, Casa Brancaia, 'Tre,' Tuscany, Italy	12	46
Malbec, Trapiche, 'Oak Cask,' Mendoza, Argentina	7	26
Cabernet Sauvignon, Cul-de-Sac Wine Company, California	7	26

# The Brooklyn Cocktails

10

### **The Brooklyn Bootleg**

Tito's Handmade Vodka, Fresh Lemon, Lime, Orange,  
Blended Fresh Mint, Simple Syrup, Egg White, Sparkling Water

### **Cork & Cleaver Cosmo**

Tito's Vodka, Orange Liqueur, Cranberry, Lime

### **Blue Mule**

Prairie Organic Vodka, Blueberry, Lime, Ginger Beer, Thyme

### **Get a Buzzzzz**

Gordon's London Dry Gin, Tattersall Orange Crema, Lemon, Honey

### **Pink Gin & Tonic**

Tattersall Barreled Gin, Mediterranean Tonic,  
Peychaud's, Star Anise, Orange

### **MN Doble**

Angostura White Rum, Tattersall Grapefruit Crema,  
Lime, Angostura, Grapefruit

### **Up to Eleven**

Cabrito Blanco Tequila, Ancho Reyes Verde, Lime, Agave Nectar, Tajin

### **Amaro Old Fashioned**

Four Roses Bourbon, Branca Fernet, Demerara, Angostura, Orange

### **Whiskey Sour-ish**

Old Overholt Rye, Green Chartreuse, Pineapple, Lemon, Basil

### **Brooklyn Spritz**

Tattersall Bitter Orange, Sparkling Wine, Seltzer, Orange