

SUNDAY BRUNCH

Cocktails

BLOODY BULL BAR

The Area's Best Bloody Mary Bar!
We provide the Vodka/Tequila and all the fixings... and you mix it just the way you like it!
9

BOTTOMLESS MIMOSA

with a main course
12

BELLINI

Spanish Cava with Fresh Fruit Purées: Mango, Peach, Blood Orange, or Guava
10

MARGARITA

Voted Best of the Main Line
10

MOJITO

Caliche Rum, Fresh Mint, Crushed Lime, Agave Nectar, Club Soda
9

TEQUILA SUNRISE

Hornitos Blanco, OJ, Grenadine
8

MICHELADA

Dos XX Amber, Matador Bloody Mary Mix, Lime
7

SPANISH FLY

Licour 43, Stoli Vanilla, Pineapple, Lime
10

HOT TITO

Tito's Gluten Free Vodka, Ginger Beer, Fresh Jalapeño
9

PALOMA

Patron Blanco, Patron Citronage, Grapefruit, Lime
11

CAIPIRINHA

Leblon Cachaca, Lime, Lemon, Orange, Agave Nectar
9

SOUP OF THE DAY

5

GAZPACHO

Topped with Crab
9

GUACAMOLE TABLESIDE

10

CEVICHE

Calamari, Shrimp, Crab, Scallops, Lime-Serrano Vinaigrette
10

HAM AND CHEDDAR

Smoked Ham, Smoked Cheddar, Caramelized Onions
11

SPANISH

Chorizo, Pamploa, Saffron Hollandaise
12

FRENCH TOAST

Thick Cut
10

STUFFED FRENCH TOAST

Stuffed with Orange Mascarpone Crema, Grand Marnier Poached Pear
12

HUEVOS RANCHEROS

Tortillas, Chorizo, Potatoes, Sunny Side Up Eggs, Salsa, Toast
10

CABO SHRIMP WRAP

Grilled Shrimp, Black Beans, Fire Roasted Corn, Field Greens, Cilantro, Chipotle Aioli
11

Soup & Salad

PEAR & WALNUT

Port Poached Pears, Candied Walnuts, Cabrales, Butter Head Greens, Walnut Pomegranate Vinaigrette
9

Tapas

LAMP CHOPS

13

YELLOW FIN TUNA

Coriander and Chile Crusted, Seared Rare, Mango-Jicama Slaw, Cilantro Foam
12

ANTIPASTO

Smoked Salmon Deviled Eggs, Potato Cake topped with Crème Fraiche and Bacon Infused Caviar Pear and Gorgonzola Croquettes, Serrano Ham, Manchego
16

Omelets

Served with Home Fries

SPINACH

Baby Spinach, Mushroom, Goat Cheese
13

CRAB

Crab, Gruyere, Piquilla Peppers
15

Benedicts

Served with Home Fries

CLASSICO

Canadian Bacon, Hollandaise
12

SALMON

Smoked Salmon, Spinach, Hollandaise
14

Stacks

100% pure Vermont Amber Maple Syrup add \$3

BELGIAN WAFFLE

Fresh Strawberry or Blueberry Glaze Topping
10

JICAMA

Farm Greens, Jicama, Panela, Pumpkin Seed Vinaigrette
8

CAESAR

7

PICO DE GALLO

5

ARTISAN CHEESES

Manchego, Cabrales, San Simon, Mahon, Queso de Cabra
12

CHORIZO

Mexican Chorizo, Chihuahua, Poblano, Chipotle Aioli
13

OSCAR

Colossal Lump Crab, Asparagus, Saffron Hollandaise
16

BUTTERMILK PANCAKES

9

BLUEBERRY PANCAKES

Wild Vermont Blueberries
11

LOX-ONION SCRAMBLE

Thin Sliced Lox, Caramelized Onion, Fluffy Eggs, Bagel
14

Kitchen Favorites

STEAK N' EGGS

Grilled Flank Steak with Two Poached Eggs, Truffles, Home Fries
17

BREAKFAST BURRITO

Flour Tortilla, Fluffy Eggs, Black Beans, Chihuahua, Caramelized Onions, Poblanos topped with Queso Fresco, Guacamole, Pico de Gallo, Guajillo and Tomatillo Sauce
11

Sandwiches

BLACK ANGUS BURGER

Mushrooms, Carmelized Onions, Gruyere, Artisan Roll
11

CRABCAKE

All Jumbo Lump Crab, Mango-Jicama Slaw, Grain Mustard Sauce, Artisan Roll
14

GRILLED CHICKEN WRAP

Chihuahua, Guallijo Sauce, Field Greens, Pico de Gallo
9

Sides

Two Eggs ~ 5

Toast ~ 3

Home Fries ~ 4

Thick Cut Sugar Cane

Smoked Bacon ~ 6

Link Maple Sausage ~ 6

House Cut Fries ~ 4

Spanish or Mexican

Bagel & Philly Cr Ch ~ 5

Granola, Fruit Parfait,

FF Greek Vanilla

Yogurt ~ 9