

## FRENCH PRESS COCKTAILS

**IRISH COFFEE** Jameson's Whiskey, Caroline's Irish Cream

**MEXICAN COFFEE** Kahula, Vodka, Vanilla Simple Syrup

**AMERICAN COFFEE** White Rum, Raspberry Simple Syrup, Cream

## BRUNCH APPETIZERS

**WILD MUSHROOM DANISH** Enoki, Shiitaki & Button Mushrooms with Parmesan Sauce on Pastry with Chives | \$12

**BREAKFAST CHARCUTERIE** Perfect Morning Selection of Meats, Cheese, Fruit & Pastries | \$15 / 20

**LATKES** Crispy Potato Pancakes with Sour Cream & Plum Sauce | \$9

**DEVILISH EGGS** Smoked Salmon, Caviar, Avocado, Chives & Parmesan Tuille | \$9

**SEAFOOD STRUDEL** Lobster, Scallops, Jumbo Shrimp & Lump Crab on Flaky Pastry | \$15

**OYSTERS** Caviar, Cucumber, & Mignonette | 6 for \$15

## BRUNCH ENTREES

**FRIED CHICKEN & WAFFLES** with Cayenne Maple Syrup & Brown Sugar Butter | \$14

**SCRAPPLE BENEDICT** Made with Rapa Scrapple | \$14

**SALTIMBOCCA BURGER** Garlic Sage Ground Beef, Crispy Prosciutto, Tomato & Provolone | \$12

**THE WHITEHALL GRILLED CHEESE** Breaded Eggplant, Ricotta Cheese, Tomato Sauce & Provolone on Texas Toast with Potatoes | \$11

**CAJUN SAUSAGE GRAVY** Cast Iron Cornbread, Chorizo Gravy, Sliced Andouille, Two Poached Eggs, Holy Trinity | \$14

**CORNED BEEF HASH** Corned Beef, Potatoes, Two Poached Eggs with Toast | \$14

**THE SOUTHWEST** Scrambled Eggs, Black Beans, Salsa, Avocado & Homemade Chips | \$14

## OMELET BAR | \$15

*Assorted Selection 3-Egg Omelets*

## BRUNCH COCKTAILS

*Try our French Press Service made with Drip Roasting Co.*

**BRUNCH MARTINI** Elderflower Liquor, Vodka, Strawberry Syrup & OJ, Strawberry | \$10

**ESPRESSO MARTINI** Espresso Vodka, Chocolate Liquor | \$8

**SONORA 75** New Amsterdam Gin, Lavender Syrup, Fresh Lemon Juice & Champagne | \$8

**BLOODY MARY OR BORDEAUX CHERRY MIMOSA** | \$3