

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 Chives | \$12

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

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

DEVILISH EGGS Smoked Salmon, Caviar, Avocado, Chives & Parmesan Tuille (gf) | \$9

BRUNCH ENTREES

Sweet

MONTE KRISTA Ham, Brie & Lemon Curd in French Toast, Powdered Sugar | \$12

RUM-SOAKED BERRY FRENCH TOAST (v) | \$12

CHOCOLATE PUMPKIN PANCAKES Vanilla Custard, Chocolate Shavings (v) | \$12

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

Savory

SCRAPPLE BENEDICT Rapa Scrapple, Poached Eggs & Hollandaise | \$14

CRAB BENEDICT Crab Cakes, Poached Eggs & Hollandaise, Home Fries (p) | \$16

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

VEGAN BREAKFAST Shredded Potatoes, Beyond Beef, Black Beans, Pico & Vegan Cheese (vg) | \$13

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