

BRUNCH MENU

FIRST COURSE

WARM MINI BRIE CHEESE 15.
Prosciutto Di Parma, Fig Jam, Aged Balsamic

STEEL CUT OATMEAL 6.
Apples, Granola, Pecans, Peanut Butter Honey Drizzle

HUMMUS 8.
Olives, Feta, Cucumber, Focaccia

SMOKED SALMON TOAST 14.
Black Bread, Garlic Cream Cheese, Tomatoes
Green Onion, Capers

VANILLA LIME YOGURT PARAFAIT 8.
Berries, Raspberry Sauce, Granola

LOBSTER BISQUE 14.
Shrimp, Oven-Dried Tomatoes, Tarragon

SHRIMP & CRAB COCKTAIL 14.
Spicy Tomato, Cucumber, Avocado, Tortilla Chips

SPICY TUNA ON CRISPY RICE 16.
Masago Spicy Mayo, Soy Reduction, Chives

CAESAR SALAD 13.
Warm Focaccia, Grana Padana

MIXED GREEN SALAD 13.
Roasted Beets, Goat Cheese, Candied Pecans,
Balsamic Vinaigrette

ENTREES

CHOCOLATE BABKA FRENCH TOAST 17.
Bananas, Candied Pecans, Honey Peanut Butter Drizzle

BELGIAN WAFFLES 16.
Mixed Berries,
White Chocolate Macadamia Butter

MOSHULU CHEESE STEAK OMELETTE 19.
Beef Short Rib, Caramelized Onion, Mushroom
American Cheese, Potato Hash

GREEK STYLE VEGGIE OMELETTE 16.
Roasted Peppers, Red Onion, Spinach
Feta Cheese, Potato Hash

CRAB CAKE EGGS BENEDICT 24.
Creamed Spinach, Poached Eggs, Chive Hollandaise
English Muffin, Potato Hash

VEGGIE BENNIE 16.
Avocado, Tomato, Poached Eggs, Chive Hollandaise
English Muffin, Potato Hash

SLOW COOKED PORK SANDWICH 17.
Pepper Jack Cheese, Cole Slaw, Pickles, Jalapeno Mustard
Sesame Bun, Potato Chips

BLT PANINI 17.
Turkey Breast, Brie, Tomato, Bacon,
Mustard Aioli, Arugula, Potato Chips

THE BRUNCH BURGER 18.
Prime Beef, Fried Egg, Lettuce, Tomato, American, Potato Chips

SEAFOOD LOUIE WEDGE 24.
Lobster, Crab, Shrimp, Bacon
Egg, Tomato, Cucumber, Louie Sauce

BLACKENED SHRIMP & GRITS 22.
Fried Egg, Cheese Grits, Greens, Grilled Ham
Habanero Barbecue Sauce

SIDES 5.

SEASONAL FRUIT
SMOKED BACON
SCRAPPLE

TURKEY SAUSAGE
GRILLED HAM
POTATO HASH

BEVERAGES

BOTTOMLESS

CHAMPAGNE & BLOODY MARYS 16.

Mimosas, Peach Bellinis, Kir Royals, Poinsettias
Available Only With Purchase of Entree

COCKTAILS

BLOODY MARY 12

House Made Mix, Svedka Vodka

BELLINI 11

Peach, Hacienda Sparkling Wine

WEEKEND WARRIOR 12

Sweet Carolina Sweet Tea Vodka,
Pallini Lemoncello, Mint, Honey,
Lemon, Iced Tea

RED SANGRIA 10

WHITE SANGRIA 10

MOCKTAILS

POMONADE 5.

Lemonade, Pomegranate, Agave, Lemon, Soda

PALMER MOJITO 5.

Iced Tea, Lemonade, Agave, Lemon, Mint

LIKE A MACHINE 5.

Lemonade, Cinnamon, Honey, Lemon, Ginger Ale

WINE

SPARKLING WINE, HACIENDA METHODE, CALIFORNIA, NV 13. / 65.

RIESLING, URBAN MOSEL, GERMANY, 2015 10. / 50.

PINOT GRIGIO, RUFFINO, ITALY, 2015 9. / 45.

SAUVIGNON BLANC, STONEBURN, MARLBOROUGH, NEW ZEALAND, 2015 11. / 55.

SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND, 2015 16. / 80.

CHARDONNAY, GRAYSON CELLARS LOT 11, CALIFORNIA, 2014 12. / 60.

CHARDONNAY, HACIENDA, CALIFORNIA, 2014 10. / 50.

WHITE ZINFANDEL, OAK VINEYARDS, CALIFORNIA, 2013 8. / 40.

ZINFANDEL, DE LOACH VINEYARDS, CALIFORNIA 2014 13. / 65.

PINOT NOIR, BOGLE VINEYARDS, CALIFORNIA, 2014 11. / 55.

MERLOT, PEIRANO ESTATE "SIX CLONES", LODI, CALIFORNIA, 2012 11. / 55.

MALBEC, JUAN BENEGAS, ARGENTINA, 2014 10. / 50.

CABERNET SAUVIGNON, HACIENDA, CALIFORNIA 2014 10. / 50.

Ask to see our entire wine list for additional bottle selections

BEER

YARDS "LOVE STOUT"

English Stout, 5.5% Philadelphia, PA

VICTORY "PRIMA PILS"

German Pilsener, 5.3% Downingtown, PA

YARDS, IPA

American IPA, 7.0% Philadelphia, PA

CIGAR CITY "JAI ALAI"

American IPA, 7.5% Tampa, FL

TWO ROADS "NO LIMITS" (CAN)

Hefeweizen, 5.0% Stratford, CT, 16 oz

STELLA ARTOIS

Pale Lager, 5.0% Leuven, Belgium

6. GUINNESS (CAN)

Irish Dry Stout, 6.0% Dublin, Ireland, 16 oz

6. YUENGLING, LAGER

American Amber Lager, 4.5% Pottsville, PA

6. MILLER LITE

Light Lager, 4.17% Milwaukee, WI

7. CORONA, EXTRA

Lager, 4.6% Mexico City, Mexico

7. CRISPIN, CIDER (CAN)

Cider, 5.0% Colfax, CA, 16 oz.

7. KALIBER

Non-Alcoholic, Dublin, Ireland

6.

5.

5.

6.

6.

6.