

STARTERS

Hash Brown & Caviar * \$23
Crème Fraîche, Chives

Caesar Salad \$18
Caesar Dressing, Garlic
Breadcrumbs

Snow Pea Salad \$18
Mint, Pecorino, Guanciale

French Onion Tortellini \$25
Beef Brodo, Gruyere

Steak Tartare* \$29
Olive Oil Cured Egg, Black
Truffles, Grilled Brioche

ENTREES

Avocado Toast* \$25
Harrissa Yogurt, Sunnyside
Egg, Chermoula, Multigrain
Bread

Spaghetti Carbonara* \$35
Guanciale, Egg, Parmigiano

Bacon, Egg, and Cheese \$29
Sandwich
Soft Scrambled Eggs,
Nueske's Bacon, Calabrian
Chili Aioli, Brioche

Biscuits and Gravy* \$22
Two Sunnyside Eggs

Wild Mushroom and
Goat Cheese Omelet \$29
Smoked Garlic, Thyme,
Arugula

King Crab Omelet \$49
Meyer Lemon Mascarpone,
Herbs

Lobster Shakshuka* \$39
Maine Lobster, Harissa,
Eggs, Grilled Sourdough

Prawns and Grits \$39
Chorizo Vinaigrette, Anson
Mills Grits, Mascarpone

Brûléed Challah \$25
French Toast
Cinnamon Vanilla Ice
Cream, Apple Compote,
Honey Caramel

Pancake in its Prime \$22
Miso-Honey Butter, Berry
Compote, Savory Maple
Syrup



TO SHARE

PASTRY

Available à la carte.
Each selection serves two.

Cranberry Orange Muffin | \$8

Croissant | \$10

Banana Bread | \$10

SEAFOOD TOWER \$215

Oysters on the Half Shell*
King Salmon Tartare*
Shrimp Cocktail
Mini Maine Lobster Rolls
Chargrilled Oysters
King Crab Cakes
*Available as à la carte

TABLE-SIDE

14K Cinnamon Roll \$30

Chai Cinnamon Roll with
Cream Cheese Icing

Hot Chocolate \$16

Creamy Blend of 70% Dark and
40% Milk Valrhona Chocolate,
Vanilla Bean Chantilly

The Hash *MKT

Rotating Special Hash

14 Prime Burger \$39

Truffle-Raclette Cheese,
Caramelized Onions, Arugula, Grated
Truffle, Parmesan Hash Browns

Prime Ribeye Oscar* \$94

16oz Prime Ribeye, Poached
Eggs, Lump Blue Crab,
Hollandaise, Asparagus

Wagyu Strip Oscar* \$145

12oz Booth Creek Kansas Strip,
Poached Eggs, Lump Blue Crab,
Hollandaise, Asparagus

SIDES

Nueske's Bacon \$19

Anson Mills Grits \$11

Housemade Pork Sausage \$15

Parmesan Hash Browns \$13

COCKTAILS

Mimosa \$19
Scarpetta Prosecco,
Orange Juice

Bellini \$19
Scarpetta Prosecco,
Peach, Cardamom

Hugo Spritz \$19
St-Germain, Sparkling Wine,
Lemon, Mint

Milan Spritz \$19
Zucca Rabarbaro, Foro
Amaro, Sparkling Wine,
Raspberry, Lemon

Bloody Mary \$20
Tito's, House Made Bloody
Mary Mix, Cocktail Shrimp,
Marinated Tomato, Celery

Corpse Reviver #2 \$20
The Botanist Gin, Dry
Curaçao, Kina L'Areo D' Or,
Lemon, Absinthe Rinse

Five O'Clock Shadow \$20
Amaro Nonino, Planteray
O.F.T.D., Mr. Black, Espresso,
Vanilla, Salt

Fuego Fresco \$20
Milagro Anejo, Serrano,
Cucumber, Lemon, Sugar,
Grapefruit Soda, Tajin

COFFEE & MORE

Coffee \$5

Latte \$7

Cappuccino \$7

Espresso \$4/\$6

Seasonal Iced Latte \$9

Hot Tea \$5

Assorted Varieties
from SerendipiTea

Juices \$7

Apple
Cranberry
Orange
Grapefruit
Pineapple

