

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 French Toast \$25

Cinnamon Vanilla Ice Cream, Apple Compote, Honey Caramel

Strawberries & Cream Pancake \$22

A Fluffy Pancake, topped with Strawberries, Vanilla Bean Chantilly, Strawberry Compote



TO SHARE

PASTRY

Available à la carte.
Each selection serves two.

Seasonal 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 \$32

Our giant, buttery Cinnamon Roll with a rich gooey center, finished with Cream Cheese Icing and Blueberry Compote

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

