

## STARTERS

### Hash Brown & Caviar \* \$23

Crème Fraîche, Chives

### Caesar Salad \$18

Caesar Dressing, Garlic Breadcrumbs

### Wedge Salad \$24

Little Gem, Cucumber, Roasted Tomato, Smoked Tallow-Blue Cheese Dressing, Crispy Onions

### Snow Pea Salad \$18

Mint, Pecorino, Guanciale

### Mortadella Tortellini \$27

Shaved Asparagus, Pistachio-Castelvatrano Olive Gremolata, Parmigiana Broth

### 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 Sandwich \$29

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

Vanilla Bean Ice Cream, Blackberry Compote, Honey Caramel, and Candied Pecans

### Strawberries & Cream Pancake \$22

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



## TOSHARE

### PASTRY

Available à la carte.  
Each selection serves two.

Seasonal Muffin | \$8

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

