

STARTERS

Hash Brown & Caviar * \$24

Crème Fraîche, Chives

Caesar Salad \$20

Caesar Dressing, Garlic Breadcrumbs

Wedge Salad \$26

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

Snow Pea Salad \$20

Mint, Pecorino, Guanciale

Mortadella Tortellini \$35

Shaved Asparagus, Pistachio-Castelvatrano Olive Gremolata, Parmigiana Broth

Steak Tartare* \$32

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

Challah French Toast \$25

Summer Peaches, Candied Pecans, Vanilla Bean and Bourbon Caramel Ice Cream, Maple Syrup

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 \$220

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* \$99

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

Wagyu Strip Oscar* \$155

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 \$20

Scarpetta Prosecco, Orange Juice

Bellini \$20

Scarpetta Prosecco, Peach, Cardamom

Hugo Spritz \$20

St-Germain, Sparkling Wine, Lemon, Mint

Milan Spritz \$20

Zucca Rabarbaro, Foro Amaro, Sparkling Wine, Raspberry, Lemon

Bloody Mary \$21

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

Corpse Reviver #2 \$21

The Botanist Gin, Dry Curaçao, Kina L'Areo D' Or, Lemon, Absinthe Rinse

Five O'Clock Shadow \$21

Amaro Nonino, Planteray O.F.T.D., Mr. Black, Espresso, Vanilla, Salt

Fuego Fresco \$21

Milagro Anejo, Serrano, Cucumber, Lemon, Sugar, Grapefruit Soda, Tajin

COFFEE & MORE

Coffee \$6

Latte \$8

Cappuccino \$8

Espresso \$5 / \$7

Seasonal Iced Latte \$10

Hot Tea \$6

Assorted Varieties from SerendipiTea

Juices \$8

Apple
Cranberry
Orange
Grapefruit
Pineapple

