

STARTERS

Hash Brown & Caviar * \$24
Crème Fraîche, Scallion

Caesar Salad \$20
Caesar Dressing, Garlic
Breadcrumbs

Wedge Salad \$26
Little Gem, Cucumber,
Roasted Tomato, Smoked
Tallow-Blue Cheese
Dressing, Crispy Onions

Beet-Mango Salad \$20
Marcona Almonds,
Tajín, Oaxacan Cheese

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

Biscuits and Gravy* \$22
Two Sunnyside Eggs

Summer Squash and
Goat Cheese Omelet \$28
Roasted Tomato

King Crab Omelet \$53
Meyer Lemon Mascarpone,
Pepperonata

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

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

Challah \$25
French Toast
Summer Peaches, Candied
Pecans, Vanilla Bean and
Bourbon Caramel Ice Cream,
Maple Syrup

Strawberries & Cream \$22
Pancake
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

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

14K Cinnamon Roll \$32
SERVED TABLE-SIDE

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

Frozen Hot Chocolate \$16

Chef Rachel's house-made cocoa blend,
frozen to a rich, chocolatey slush and
topped with Vanilla Bean Chantilly and
decadent dark chocolate shavings.
Make it Boozy +\$5

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



*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.