

TEMPTATIONS

THE BLOODY

SPICY HOUSE BLEND AND CHILI INFUSED VODKA 7

THE ORIGINAL

CHAMPAGNE AND ORANGE JUICE 7

THE GRAND

CHAMPAGNE AND HIBISCUS NECTAR 7

THE SAINT

VODKA, LEMONADE, TOPO CHICO AND RASPBERRY 8

THE SINNER

BOURBON, APPLE CIDER, GINGER AND LEMON 8

SWEET

THE DIPLOMAT

FEATHERWEIGHT WHEAT PANCAKES, 20 HOUR APPLES,
WHIPPED SALTED VANILLA BUTTER AND CANDIED HIBISCUS 12

THE MARTINIQUE

LEMON-LIME CREPES, COCONUT PASTRY CREAM,
TOASTED COCONUT AND TROPICAL FRUIT 12

THE DUTCH

BELGIAN WAFFLE, CHOCOLATE ALMONDS, RASPBERRY JAM
AND VANILLA BEAN WHIPPED CREAM 13

THE PARISIAN

THICK-CUT BRIOCHE FRENCH TOAST, STRAWBERRY-BLUEBERRY COULIS,
HONEY BUTTER AND CARAMELIZED RICE KRISPIES 13



TRADITIONAL

THE BENEDICTINE

POACHED EGGS OVER ENGLISH MUFFIN WITH SWEET AND SOUR TOMATOES,
PROSCIUTTO, FENNELDAISE SAUCE AND POTATOES 15

THE HERB OMELETTE

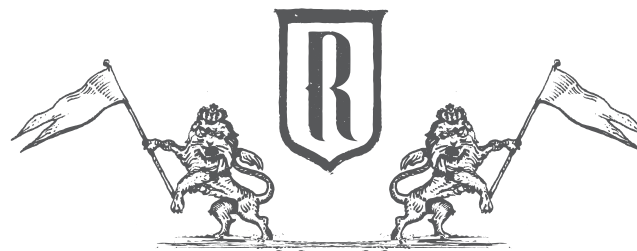
STUFFED WITH GARLIC-ROASTED MUSHROOMS, SWISS CHEESE,
SPINACH, MARINATED TOMATOES AND POTATOES 13

THE CONTINENTAL

3 SCRAMBLED EGGS, BRIOCHE TOAST,
CHERRYWOOD SMOKED BACON, POTATOES AND FRUIT PRESERVES 12

THE SOUTHERNER

SOFT SCRAMBLED EGGS, BUTTERMILK BISCUIT WITH GREEN TOMATO JAM,
BLACK PEPPER AND SAGE SAUSAGE, AND PAN-FRIED SWEET POTATOES, 13



BRUNCH

2 GRILLED 44FARMS BEEF PATTIES, AMERICAN CHEESE, CHERRYWOOD SMOKED BACON,
SWEET N' SOUR PICKLES, TOMATO AND A TANGY SAUCE. SERVED WITH POTATOES 16

COMPLEMENTS

YUKON GOLD POTATOES

SAUTÉED WITH CHILIES, ONIONS AND GARLIC 5

HOUSE BLACK PEPPER AND SAGE SAUSAGE

WITH BLUEBERRY COMPOTE 6

CHERRYWOOD SMOKED BACON

DARK MOLASSES DRIZZLE 5

BUTTERMILK BISCUITS

WHIPPED HONEY BUTTER AND GREEN TOMATO JAM 5

SAVORY

EL GAUCHO

2 EGGS OVER EASY, GRILLED SIRLOIN STEAK,
RANCHERO SAUCE, PAPPAS BRAVAS, TORTILLAS AND BACON 18

IL SCAFATA EN FERNO

FARM EGGS BAKED INTO SPICY TOMATO SAUCE
WITH SPRING VEGETABLES, BUFFALO MOZZARELLA AND POLENTA 14

THE JAMAICAN

SPICY DEWBERRY FARMS CHAR-GRILLED JERK CHICKEN,
THIGH AND DRUMSTICK SERVED WITH BAMMIES AND PAPAYA SYRUP 15

THE BURGER