

Brunch Menu

BREAKFAST

- OVERNIGHT OATS 9

creamy almond milk oats, blueberry lemon chia jam, fresh blueberries
- GRANOLA BOWL 9

greek vanilla yogurt, house-made signature granola, fresh berry medley
- FRENCH TOAST 13

coconut milk-soaked challah, roasted pineapple, macerated raspberries, pineapple coconut ice cream
- CHICKEN & CAKES 15

sweet cream pancakes, pecan crusted chicken breast, maple bourbon cream
- EGG PLATE 12

two eggs your way, herbed breakfast potatoes, bacon or sausage links, toast
- BRISKET HASH 15

house braised corned beef brisket, caramelized onion and mushroom, herbed potato, eggs
- BURRITO 15

pork sausage, peppers, onion, scrambled eggs, cheddar and herbed potatoes wrapped up in a flour tortilla and finished with house made queso, red and green salsas, cilantro
- SHRIMP & GRITS 17

marinated shrimp, vermont white cheddar, cajun stewed vegetables, fried egg
- HAM & MUSHROOM OMELET 14

smoked ham, shiitake mushrooms, cheddar, herbed potatoes
- GARDEN OMELET 14

all the garden veggies, creamy goat cheese, herbed potatoes
- FRIJOLES CHARROS 14

mexican cowboy beans, avocado, cilantro, eggs, served with warm corn tortillas
- BISCUITS & GRAVY 5 | 9

house baked buttermilk biscuits and scratch made sausage gravy
- COUNTRY FRIED STEAK 17

hand breaded and flash fried, scratch made sausage gravy, two eggs, herbed potato
- LUNCH

(sandwiches served with side salad or fries)
- BRUNCH BURGER 19

candied bacon, arugula, egg, vermont cheddar, truffle mayo
- RUEBEN 17

house braised brisket, roasted kraut, swiss, roasted garlic aioli, rye
- BLT 16

pecanwood smoked bacon, sundried tomato spread, arugula, lemon chive aioli, sourdough
- HOT CHICKEN 16

buttermilk breaded breast, pickled cucumber, garlic lemon aioli, hot honey, croissant bun
- CROQUE MADAME 17

smoked ham, gruyere, sauce mornay, sourdough, egg, chives
- TUNA 29

sesame-crusted ahi, unagi, cashew chili crunch, crispy shallot, scallion
- FLAT IRON FRITES 34

chargrilled black angus flat iron, house steak butter, parmesan herb fries
- ARUGULA SALAD 8 | 13

prosciutto, red wine vinaigrette, blistered tomato, parmigiano reggiano
- CAESAR SALAD 7 | 12

hearts of romaine, herbed crouton, parmigiano reggiano, creamy dressing

APPS

- CHARCUTERIE 18

chef's selection of artisan cured meats and cheeses with accoutrements, baked ciabatta
- WINGS 16

maple gochujang glaze, roasted garlic mayo, scallion
- BRUSSELS 13

crispy sprouts, pomegranate vinaigrette, candied chili, spiced walnut, goat cheese

maxwell's

ON THE RIVER

COCKTAILS

- MICHELADA 12

Corona, Zing Zang, tapatío, fresh lime, tamarindo rim, Tajín
- ESPRESSO MARTINI 14

vanilla vodka, Kahlúa, simple syrup, espresso
add a shot of Baileys for \$2.00
- BLOODY MARY 12

Tito's vodka, house bloody mary mix, celery salt, pickle spear, olives
- SANGRIA 12

rotating medley of wine, liqueur, and fruit
- SPIKED COFFEE 11

regular or decaf coffee
Baileys, Kahlúa, RumChata, or Frangelico
- MIMOSAS

by the glass 11
orange, peach, mango, raspberry, pineapple
- for the table

Anna brut sparkling wine 45
Mionetto prosecco 60
orange, cranberry, pomegranate, pineapple