



BRUNCH MENU

SMALLS

DAILY SOUP

chef's seasonal soup creation
10

KALE SALAD

baby kale, granny smith apples, golden raisins,
white balsamic vinaigrette
14

CHILAQUILES

sunny side eggs, pickled onions, crema, cilantro,
fried tortillas, guajillo sauce
15

CAESAR SALAD

classic caesar dressing, croutons, grana padano
11

BURRATA

flame charred onions,
diced green tomatoes, basil oil, grilled bread
17

SHRIMP TOAST & PORK BELLY

shrimp layered pullman bread, slow cooked pork belly,
housemade kimchi, citrus mostarda
15

MAINS

PAIN DE DIEU

brioche french toast, dulce de leche stuffed,
panko breaded, fresh fruit, maple syrup
15

QUICHE

sauteed onions, spinach, gruyere cheese,
housemade pie crust, petite salad
16

OMELLETE

classic french rolled omellete, gruyere cheese,
herb salad
15

SHRIMP & GRITS

pan seared shrimp, cheddar grits,
creole sauce
24

SALMON CROISSANT

open faced croissant, house cured salmon,
63 degree eggs, bearnaise
16

BREAKFAST SAMMY

sunny up eggs, housemade sausage,
cheddar cheese, espolette aioli, croissant
15

CHICKEN N' WAFFLES

cornmeal waffle, buttermilk fried chicken,
maple syrup, brown sugar butter, fresh fruit
18

STEAK & EGGS

grilled teres major, two eggs sunny up,
confit potatoes, petit salad
28

SIDES & SHARE

DOUGHNUT HOLES

warm doughnut holes (5),
caramelized apples, cranberries,
cinnamon sugar, caramel sauce
6

CROISSANT

single butter croissant, rhubarb jam,
brown sugar butter
4.5

FRENCH FRIES

7

CONFIT POTATOES

8

TWO EGGS

any style
6

FRUIT SALAD

seasonal fresh fruit
10

CHOPHOUSE BACON

6

BREAKFAST SAUSAGE

6

20% gratuity will be added to parties of six or more - we are happy to accept up to three credit cards per table
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions