



EGGS

CLASSIC EGGS BENNY | 14

three poached eggs | country ham | oversized English muffins
Hollandaise | brunch potatoes | grilled asparagus

COWBOY OMELETTE | 15

four eggs | steak | sausage | ham | cheddar cheese | brunch potatoes
grilled asparagus

TAMALES & EGGS | 14

pork tamales | chili sauce | poached eggs | pico de gallo
brunch potatoes | grilled asparagus

CRAB & WILD MUSHROOM OMELETTE | 13.5

four eggs | lump blue crab | baby spinach | goat cheese | mushrooms
Cajun Hollandaise | brunch potatoes | grilled asparagus

EGGS APPALACHIA | 14

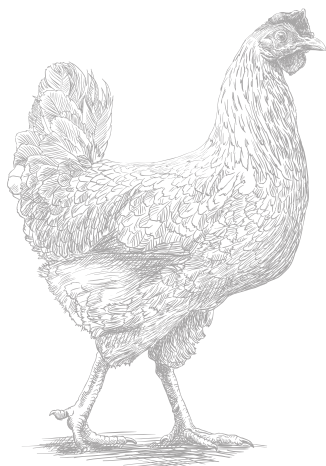
poached eggs | sweet cornbread muffins | Andouille sausage
Cajun crawfish | Hollandaise | brunch potatoes | grilled asparagus

GARDEN OMELETTE | 13

four eggs | mixed bell pepper | tomatoes | onions | baby spinach
brunch potatoes | grilled asparagus

WESTSIDE BREAKFAST | 13.5

three eggs cooked your way | two slices country bacon | grilled ham
choice of biscuits or toast



DAY DRINKING

MIMOSA glass | 8 carafe | 25

BLOODY MARY glass | 8 carafe | 32
with house infused pepper vodka

SANGRIA glass | 8 carafe | 25
red or white

BRUNCH SPECIALS

CHICKEN FRIED STEAK & EGGS | 12.5

served breakfast style | two eggs cooked your way | Texas toast
country gravy

SCRATCH-MADE PANCAKES | 10

just like momma made 'em

FRENCH TOAST | 11.5

sweet cream | fresh berries

CROQUE MADAME | 13.5

Texas toast | country ham | fried egg | Gruyère | hash browns | Mornay sauce

BISCUITS & GRAVY | 9

with pork sausage gravy

CHICKEN FLORENTINE CREPES | 14

shredded chicken | Mornay sauce | hash browns | grilled asparagus

RUM PANCAKES | 11.5

Demerara rum batter | sweet pineapple curd

BRUNCH 'ZA SPECIAL | 12

brunch-inspired pizza

SMOKED SALMON AVOCADO TOAST | 12

jalapeño cornbread | lox | avocado | feta | pumpkin seeds | sprouts

B.L.T.A. | 12 (fried egg upon request)

bacon | lettuce | tomato | avocado | jalapeño cornmeal-bread | fried egg
*add turkey \$3

ASIAN LETTUCE WRAPS | 11

chef's choice of protein | iceberg

STAY A LITTLE LONGER

CAST-IRON COOKIE | 8

CRÈME BRÛLÉE | 8

BREAD PUDDING | 8

FRESH FRUIT COBBLER | 8

CHOCOLATE PEANUT BUTTER POKE CAKE | 8

LEMON DROP CAKE | 8

gluten free vegetarian spicy limited availability

We are concerned for your well being; if you have allergies or special dietary requirements, please alert your server, as not all ingredients are listed.
We are obliged to tell you that consuming raw or under-cooked meats, poultry seafood, shellfish or eggs may increase your risk of food-borne illness.

PLEASE ENJOY YOUR TIME WITH US. BON APPETIT!

FOR THE TABLE

HOUSE FRITES | 8.5

seasoned potato fries | bacon | garlic & parsley | asiago



BULGOGI TACOS | 12

seared top sirloin | crispy wonton wrapper | shaved radish
sweet chili dressing + a taco 3



PORTOBELLO FRIES | 13

tempura battered | marinated portobello | chipotle aioli

FLATS & PIES

try our pizzas with a cauliflower crust for a gluten free option



SPICY PESTO & PARMESAN FLATBREAD | 13

spicy pesto | parmesan flatbread | arugula | pepper confetti



THE GAUCHO FLATBREAD | 15

beef steak | avocado crema | red onion | tomato | parmesan
jalapeño chimichurri

STEAKHOUSE FLATBREAD | 14

thin sliced beef | horseradish & chive creme fraiche
crispy shallots | parmesan

CHICKEN & BACON FLATBREAD | 13

mozzarella | chipotle aioli | sauteed onions | chives

BLACKBERRY HAM & GOAT PIZZA | 14

blackberries | rosemary ham | goat cheese | olive oil | honey
parmesan | chopped pistachio



ROASTED MUSHROOM & GARLIC PIZZA | 13

house crema | sliced roasted mushrooms | garlic | thyme

PEPPERONI 3 WAYS PIZZA | 14

sliced | diced | fried



GREEN CHILE PORK PIZZA | 14

pulled pork | 3 cheese blend | green chiles | pickled onions

SMOKED SALMON FLATBREAD | 14

smoked salmon lox | cream cheese spread | parmesan | cucumber | scallions



CHICKEN PESTO FLATBREAD | 13

basil pesto | baby spinach | bell pepper | marinated chicken | mozzarella

SIDES

GREEN CHILI CREAM CORN | 5

DRUNKEN MUSHROOMS | 5

BRUSSELS & BACON | 6

MUSHROOM RISOTTO | 6

GREENS

signature dressings: ranch | honey-mustard | champagne vinaigrette
creamy red wine vinaigrette | bleu cheese | sweet chili | Caesar

WEDGE | 8

iceberg | bleu cheese crumbles | red onion | tomatoes | bacon

BRUSSELS SALAD | 8.5

sauteed Brussels sprouts | wilted kale | crisped shallots | cilantro
sweet chili dressing

SPINACH & GOAT CHEESE SALAD | 9

baby spinach greens | glazed walnuts | sliced strawberries
artisan goat cheese

COBB SALAD | 10

lettuce | bleu cheese crumbles | bacon | hard-boiled egg | avocado
corn | cherry tomatoes



PORTOBELLO STEAK SALAD | 11

marinated portobello | roasted corn | cherry tomato | avocado | mixed greens

HOUSE SALAD | 6

mixed greens | shaved vegetables
asiago

CAESAR | 6

Romaine | parmesan | croutons
Caesar dressing

ADD PROTEIN TO YOUR SALAD

grilled chicken breast | 4

tiger shrimp | 6

salmon filet | 8

flat iron steak | 10

ASK YOUR SERVER ABOUT OUR SOUP OF THE DAY

LUNCH FAVORITES

BRAISED SHORT RIB | 28.5

braised short rib | beef demi-glace with mushrooms
garlic mashed potatoes | veg of the day

PAN-SEARED SALMON FILET | 23

couscous | veg of the day | asiago sauce

CLUB WRAP | 12.5

turkey | ham | bacon | avocado | tomato | lettuce | ranch
sun dried tomato tortilla

FISH TACOS | 14

grilled fish | brined red onion | avocado crema

CHICKEN SANDWICH | 13

chicken breast | bacon | onions & peppers | avocado | tarragon aioli
Texas toast | seasoned fries

PHILLY CHEESESTEAK | 13

flat-iron steak | grilled onions & peppers | provolone | hoagie roll

CASK & CORK BURGER | 13

9 oz. black Angus beef | Dijon mustard | smoked gouda



GRILLED PORTOBELLO SANDWICH | 12

marinated portobello | sauteed onions & peppers | basil pesto
romaine tomato | gouda

*We can make most entrees Gluten Free with a side change. Just ask!!



gluten free



vegetarian



spicy



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