

DAY DRINKING ASK YOUR SERVER ABOUT YOUR FAVORITE COCKTAIL OR GLASS OF WINE. FULL BAR AVAILABLE

GOOD MORNING...

CRAB & WILD MUSHROOM OMELETTE | 18

fresh eggs | lump blue crab | baby spinach | goat cheese | mushrooms Hollandaise | cheesy hashbrowns | grilled asparagus

COWBOY OMELETTE | 16

fresh eggs | steak | sausage | ham | cheddar cheese | cheesy hashbrowns grilled asparagus

GARDEN OMELETTE | 16

fresh eggs | mixed bell pepper | tomatoes | onions | baby spinach cheesy hashbrowns | grilled asparagus

WESTSIDE BREAKFAST | 16

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

PANCAKE OR FRENCH TOAST BREAKFAST | 16

Scratch-made pancakes | syrup | 2 eggs over easy choice of sausage, bacon or ham

THREE EGG BENNY | 16

three poached eggs | country ham | oversized English muffins Hollandaise | cheesy hashbrowns| grilled asparagus

CROQUE MADAME | 16

Texas toast | country ham | fried egg | Gruyére cheesy hashbrowns | Mornay sauce

CHICKEN FRIED STEAK & EGGS | 17

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

STEAK & EGGS | 25

Petite Filet or Ribeye | eggs cooked your way asparagus | hashbrown casserole

CASK & CORK BRUNCH BURGER | 16

10 oz. black Angus beef | Dijon mustard | smoked gouda *ask for lettuce, tomato and onion MAKE IT THE HANGOVER +2.00

BRUNCH PIZZA | 15

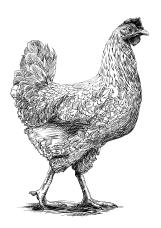
Chef selected brunch ingredients | ask your server or bartender!

****ASK ABOUT CAPPUCCINO'S AND LATTES**



BLOODY MARY'S REG 11 | SPICY 12 | 42 CARAFES

MIMOSA'S AND SANGRIA'S



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-bourne illness.

PLEASE ENJOY YOUR TIME WITH US. BON APPETIT!