

RESTORATION BRUNCH

SHAREABLES

Brie & Pancetta Deviled Eggs

Hard Boiled Eggs, Topped with Garlic Brie Crema, Crispy Pancetta, Smoked Spanish Paprika and Green Onions (GFO) \$13

French Toast Sticks

Fried Cinnamon French Toast, Served, Garnished with Powdered Sugar, Served with a Side of Maple Syrup \$12

Tomato Bruschetta

Toasted French Baguette, Topped with Spreadable Brie Cheese, Fire Roasted Tomatoes, Basil, Chives and Balsamic Reduction (V) \$10

Croque Monsieur Bites

Sourdough Bread, Topped with Pancetta, Swiss Cheese, Garlic Butter, Bechamel Cheddar Sauce, Garnished with Chives \$14

Cowboy Caviar

Roasted Corn, Black Beans, Tomatoes, Bell Peppers, Red Onions and Cilantro, Tossed in Red Wine Vinegar, Cumin, Served with Toasted French Baguette (V) (GFO) \$10

CROISSANTS

Add Breakfast Potatoes to any Croissant Sandwich \$3

Fried Chicken & Sausage Gravy

Hand Breaded Fried Chicken, Sausage Gravy and Scrambled Eggs \$15

Sausage, Egg & Cheese

Sliced Sausage, Scrambled Eggs, Swiss Cheese and Chives \$12

Bacon, Egg & Cheese

Bacon, Scrambled Eggs, American Cheese and Chives \$12

Hot Honey Butter Pork Belly

Smoked Pork Belly, Hot Honey, Arugula, Scrambled Eggs and Fried Leeks \$15

GREENS

Add to any Salad: Grilled Chicken \$6, Shrimp \$10, Salmon \$12

Spinach Apple Salad

Spinach, Granny Smith Apples, Red Onions, Cherry Tomatoes, Shaved Parmesan and Candied Walnuts, Served with Balsamic Vinaigrette \$14

Chicken Cobb Salad

Chopped Romaine, Fajita Chicken, Hard Boiled Eggs, Cherry Tomatoes, Bacon, Roasted Corn, Cheddar Cheese, Guacamole and Red Onions, Served with Your Choice of Dressing (GF) \$17

Ahi Tuna & Pear Salad

Mixed Greens, Radishes, Sliced Pears, Sesame Crusted Ahi Tuna, Cucumbers and Black Sesame Seeds, Served with Balsamic Vinaigrette (GF) (DF) \$20

All menu items subject to availability | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

GF = Gluten-Free | GFO = Gluten Free Optional | DF = Dairy-Free | V = Vegetarian

RESTORATION BRUNCH

BENNYS

Florentine Benny

Spinach, Fire Roasted Tomatoes, Florentine Cream Sauce and Poached Eggs, Served Over English Muffins, Topped with Hollandaise and Chives
(V) \$14

Panchetta Benny

Pancetta, Fire Roasted Tomatoes, Garlic Butter Cream Sauce and Poached Eggs, Served Over English Muffins, Topped with Hollandaise and Chives
\$16

Crab Cake Benny

Two House Crab Cakes, Pico De Gallo, Chipotle Aioli and Poached Eggs, Served Over English Muffins, Topped with Hollandaise and Chives
\$20

Hot Honey Fried Chicken Benny

Hand Breaded Fried Chicken, Hot Honey and Poached Eggs, Served Over English Muffins, Topped with Hollandaise and Chives
\$16

Ham Benny

Ham and Poached Eggs, Served Over English Muffins, Topped with Hollandaise and Chives
\$14

BRUNCH FEATURES

Good Morning Smash Burger

Two Smash Burger Patties, Topped with Bacon, American Cheese, Over Easy Egg and Arugula, Served on a Potato Roll with Breakfast Potatoes
\$17

Breakfast Platter

Three Eggs, Two Slices of Bacon, Two Sausage Links, and Two Biscuits Served with Breakfast Potatoes
Sub Waffle or French Toast for Biscuit \$2
\$15

Blueberry Crepes

Cinnamon Crepes, Filled with Vanilla Rum Cream Cheese, Blueberry Reduction, and Granny Smith Apple Matchsticks, Garnished with Confectioner's Sugar, Served with Your Choice of Bacon or Sausage
(V) \$17

Biscuits, Bacon & Gravy

Sausage Gravy, Biscuits, Bacon, Two Over Easy Eggs, Topped with Chives, Served Over Breakfast Potatoes
Add Fried Chicken \$6, Add Bechamel Cheese Sauce \$2
\$13

Cajun Shrimp & Grits

Stone Ground Cheesy Grits, Topped with White Wine Buttered Cajun Spiced Shrimp, Cherry Tomatoes, Shallots, Topped with Green Onions and Garlic
(GF) \$24

Very Berry French Toast Stacker

Cinnamon French Toast Topped with Apple Shallot Chutney, Strawberries, Spreadable Brie Cheese, Blueberries, Granny Smith Apple Matchsticks and Blueberry Reduction, Garnished with Confectioner's Sugar, Served with Your Choice of Bacon or Sausage
\$17

Apple Chutney Chicken & Waffles

Belgian Waffle Topped with Hand Battered Fried Chicken, Vanilla Rum Cream Cheese, Apple Shallot Chutney, Hot Honey, Granny Smith Apple Matchsticks, Garnished with Confectioner's Sugar
\$17

All menu items subject to availability | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

GF = Gluten-Free | GFO = Gluten Free Optional | DF = Dairy-Free | V = Vegetarian