



BRUNCH EXPERIENCE

FRIDAY & SATURDAY · HOURS VARY

ALL EGGS SOURCED

LOCALLY FROM

SEQUATCHIE COVE FARM

ALL-YOU-CAN-EAT BRUNCH

2-hour food package, which includes...



TREAT YOURSELF

self serve

**A VARIETY OF
DESSERTS AND PASTRIES**
locally sourced and made fresh daily

FRESH FRUIT & BERRIES
varieties of berries and fresh-cut fruit

CHIPS & SALSA
chips and housemade salsa

APPS

order 1, 2, or 3 per table at a time

**HOUSEMADE
BUTTERMILK BISCUIT**
sprinkled with sea salt, served with
whipped honey butter and strawberry jam

GUACAMOLE
prepared fresh daily with jalapeño,
red onion, radish, cilantro, lime

TAQUITOS
smoked chicken tossed in salsa roja,
oaxaca & chihuahua cheese, rolled in a
corn tortilla

QUESO BLANCO
roasted corn, poblanos, jalapeños, red bell pepper

PORK BELLY
braised, thick-cut pork belly, smothered in a guajillo-maple
glaze, topped with smoked chili salt

À LA CARTE

order 1 item at a time

**BISCUIT
& GRAVY**
hatch green chile gravy,
housemade chorizo

CHICKEN & WAFFLE
belgian buttermilk waffle topped
with crispy fried chicken tossed
in our nashville seasoning,
served with green onions, whipped
honey butter and maple syrup

**SILVER DOLLAR
PANCAKES**
tender buttermilk pancakes,
maple syrup, whipped honey
butter

CHILAQUILES
tortilla chips tossed in
salsa roja, topped with sour
cream, queso fresco, spanish
onion, sunny-side-up egg,
cilantro

**CHORIZO CON PAPAS
SKILLET**
confit golden potatoes sautéed
with bell peppers and onion,
topped with our housemade
chorizo, melted pepper jack
cheese, over easy egg

STEAK & EGGS
wood-fired CAB skirt steak,
one sunny-side-up egg, confit
golden potatoes, escabeche,
salsa macha, onion, cilantro,
cotija cheese

BREAKFAST BURRITO
scrambled eggs, housemade
chorizo, melted pepper jack
cheese, crispy potatoes,
roasted corn salsa, wrapped
in a flour tortilla

**FLAN
FRENCH TOAST**
bread pudding with a classic
flan-infused flavor, topped
with mezcals anglaise,
tamarind maple syrup and
housemade whipped cream

housemade tortillas

TACOS

order 1 or 2 tacos at a time

BREAKFAST TACO
wood-fired CAB skirt steak,
scrambled eggs, smoked chipotle aioli,
cilantro, flour tortilla

GRINGO TACO SUPREME
seasoned ground beef, iceberg, tomato,
sour cream, cheddar, house taco sauce,
hard shell corn tortilla

PASTOR
guajillo-marinated pork,
grilled pineapple and cilantro,
corn tortilla

VEGAN CHORIZO
chorizo-spiced plant based protein, diced onion,
cilantro, corn tortilla

MAHI
wood-fired blackened Mahi, cilantro lime slaw,
fresh pico de gallo, flour tortilla

DESSERT

MINI CHURROS

light and airy with a crispy exterior, tossed in cinnamon sugar, served with hershey's chocolate sauce

BOTTOMLESS BRUNCH BAR

MIMOSAS • BLOODY MARYS • VODKA & JUICE BAR

2-hour all-you-can-drink package

sparkling wine, vodka & choice of juices with varieties of berries and fresh-cut fruit



**FULL DRINK MENU
ALSO AVAILABLE!**

we're always serving ice shots,
cocktails, seltzers, beer & more
not included with the brunch bar

All brunch tabs will have a 20% gratuity added to their check