



Brunch Entrees

The Root \$15

Two Eggs any Style, House Bacon, House Potatoes

Add a beer and a shot +3

Breakfast Sandwich \$17

House-made Cheddar Biscuit, Sausage, Egg, Chipotle/Basil Mayo,
American Cheese

Served w/ Side House Potatoes

French Toast \$16

Maple Bananas, Hazelnut Praline, Powdered Sugar, Candied Walnuts

Veggie Hash \$16

Seasonal Vegetables, Maple Vinaigrette,

Yukon Gold Potatoes, Sweet Potato

(Add Any Style Eggs) +2

Market Omelet \$16

Seasonal Vegetables, Piperade

(Add Stracciatella) +5

Served w/ Side House Potatoes

Shrimp & Grits \$21

Fire Roasted Hawaiian Prawns, Creamy Stone Ground Grits,
Chimichurri

Sides

Toast 5

Phlour Bakery Sourdough

Crispy Potatoes 6

Green Onions, Butter

Cultivate Bacon 7

Thick Cut House Cured & Smoked

Two Eggs 4

*Any Style

Beverages

Beermosa 8

Mimosa 12

Michelada 8

Bloody Mary 10

Daydream Coffee 3

Daydream Hot Tea 3

Green Gold Green

Daydreamin' Herbal

Mango Passion

Please notify your server of any Food Allergies or Dietary Restrictions you may have

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.

Breads Provided by Phlour, Coffee & Tea by Daydream Coffee