



# BEGINNINGS

GREEN CHILI CRAB RANGOONS 20

| Served with cajun remoulade & mixed greens

ZUCCHINI FRITTERS 16 

| Crispy zucchini patties served with a lemon truffle aioli

COCONUT SHRIMP 28

| Crispy coconut shrimp served with a chile-apricot sauce & a light cucumber salad

ELOTE STREET CORN DIP 18 

| Fire-roasted corn folded in a creamy lime-chili base with cotija and blistered peppers, finished with smoked chili oil and served with tortilla chips

PEACH BURRATA SALAD 18  

| Sliced peaches, burrata, walnuts, mixed spring greens served with a peach vinaigrette

## MAINS

FRENCH ONION STEAK SANDWICH 42

| Sliced 6oz ribeye, French onion aioli, sautéed mushrooms, fried onions, Swiss cheese, toasted baguette served with truffle Parmesan fries | **French onion soup dip +\$6**

TRUFFLE STEAKHOUSE PAPPARDELLE 56

| Sliced ribeye, Tooth & Gill mushrooms, truffle parmesan cream, topped with crispy onions

LEMON PARSLEY SEA BASS 48 

| Skin-on Chilean sea bass pan seared with lemon parsley butter served with pomme purée and vegetable medley

WALNUT CRUSTED CHICKEN 38

| Walnut crusted chicken served with pomme purée and vegetable medley topped with honey mustard glaze

MUSHROOM RISOTTO 26  

| Creamy risotto served with local Tooth & Gill mushrooms

SAUTÉED MUSHROOMS 8

(4) SHRIMP 12

ASPARAGUS 8

CHICKEN: 8



Gluten-Free



Vegetarian

**GRATUITY:** A 20% gratuity may be automatically added to parties of six or more. Split Plates: \$7.00/Plate

Please inform your server of allergies or dietary restrictions. Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness. Our kitchen handles allergens like dairy, gluten, nuts, and shellfish. Cross-contact may occur. Elderly, pregnant, and immunocompromised individuals are at higher risk with raw or undercooked foods.



# JUNE BRUNCH

CADBURY CREAM STUFFED FRENCH TOAST WITH BRÛLÉED TOP 20

CLASSIC BREAKFAST | Your choice of pancakes or french toast, 2 eggs your way, choice of meat 20

CRAB CAKE BENEDICT | A cajun twist on a classic benedict served with a cajun remoulade & hollandaise 28

LEMON RICATTA CREPE WITH BLUEBERRY COMPOTE 20

MONTE CRISTO | Ham, swiss & apricot jam sandwich battered & grilled, served with eggs & potatoes 22

CHICKEN & WAFFLES | Southern fried chicken breast atop a buttermilk waffle served with honey butter 24

WOODLAND FORAGER OMELETTE 24

| Mushrooms, tomatoes, caramelized onions, goat cheese, fresh thyme, served with breakfast potatoes

BISCUITS & GREEN CHILI GRAVY | Homemade buttermilk biscuits topped with green chili gravy 22  
served with breakfast potatoes

SOUTHWEST SUNRISE | Sliced steak served on a bed of fries, topped with cheddar, avocado, sour cream & 2 over-easy eggs 34

CHICKEN BISCUIT SANDWICH | Fried chicken, remoulade, lettuce & tomato on a house-made biscuit served with fries 28

## MEATS & SIDES

## COCKTAILS

BACON, SAUSAGE, HAM 1: \$2 2: \$4

BIRDS NEST Hash Brown basket with a sunny-side-up egg 8

EGG 1.5 POTATOES 4 WAFFLE 6 PANCAKE 6

MIMOSA 15

SUBSTITUTE FOR PINEAPPLE, CRANBERRY, LEMONADE!

BAILEYS AND COFFEE 12

SAFARI COFFEE 12

BLOODY MARY 15

MOËT CHAMPAGNE 20

CHAMPAGNE - BRUT 8

\*UPGRADE YOUR BRUT FOR \$10

CHLOE - PROSECCO 13



## N/A BEVERAGES

JUICES: APPLE, ORANGE, CRANBERRY 4

DRIP COFFEE & HOT TEA 2.5

LATTE, CAPPUCCINO, MOCHA,

AMERICANO, HOT CHOCOLATE 6.5



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## -ENDINGS-

ORANGE CHERRY  
CRÈME BRÛLÉE 15

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SAMOA TIRAMISÙ 14

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PISTACHIO MOCHA  
AFFOGATO 10

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CALVADOS APPLE BRANDY 22

TAYLOR'S VINTAGE PORT 35

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## -HOT BEVERAGES-

COFFEE 3

HOT TEA 2

ESPRESSO SHOT 4

DECAF & REGULAR AVAILABLE

