

BRUNCHY BITES & SPIRITED DELIGHTS

SATURDAY • 11AM—2PM

Beef Brisket Hash \$14

Farm fresh eggs, beef brisket, griddled hash browns and white cheddar cheese in a classic hash topped with BBQ hollandaise.

Cinnamon S'mores French Toast \$12

A twisted French toast including marshmallow fluff, chocolate chunks and golden grahams. S'mores — not just for campfires anys'more.

Avocado & Crab \$12

Seared crab cake, poached egg, sliced avocado and cilantro hollandaise and warm toast points.

Lucky Duck Granola \$10

Indulge yourself with vanilla yogurt, açai berry purée, golden raisins, house-made granola and fresh local honey.

Chicken Fried Steak Burger ... \$12

Chicken fried steak topped with sausage gravy and fried egg on a Brioche bun with a side of fries.

Duckmaster's Quiche \$12

The breakfast pie containing eggs, roasted tomato, marinated artichoke, goat cheese and crème fraîche.

Capriccio Brunch Pizza \$14

House-made crust with scrambled eggs, prosciutto, roasted red peppers, garlic, pecorino romano and fresh mozzarella.

Mimosa \$10

Bubbles and orange juice to go with brunch.

Pyramid Bloody Mary \$10

Eye-opening classic with local vodka, garnished with a pickled okra with a kick.

Pamplemousse \$10

A refreshing blend of gin, St. Germain, grapefruit juice, lemon juice and basil. Shaken and served up to perfection.

Strawberry Fizz \$10

A delightful concoction of sweet strawberries and bubbles served in a flute.

Bourbon Apple Sidecar \$10

Bourbon and apples served on the rocks — an American mix our founding fathers would approve of.

South Side Royale \$10

Elegant combination of gin, mint, lime juice, cucumber and champagne. Served in a flute.

