BRUNCH

ROASTED TOMATO & ZUCCHINI FRITATTA
GREEN SALAD OR FRESH FRUIT SIDE
15

VANILLA DUTCH BABY
FRESH BERRIES OR BANANA
16

ROASTED SWEET POTATO HASH
W KALE, TOPPED W 2 SUNNY SIDE EGGS
TOASTED SOURDOUGH
15

CHILAQUILES ROJOS
HOUSE MADE TORTILLA CHIPS SAUTÉED IN ROJA SAUCE, TOPPED WITH TWO EGGS OVER EASY, QUESO FRESCO, JALAPENO, AVOCADO BLACK BEAN MANGO SALAD SIDE
16

CHICKEN & WAFFLES
BUTTERMILK FRIED CHICKEN
MAPLE BUTTER & HOT HONEY
18

SMOKED SALMON SCRAMBLE TOAST
SOFT SCRAMBLED EGGS, HUDSON VALLEY SMOKED SALMON, CHIVES, ON TOASTED SOURDOUGH
16

STEAK & EGGS
FLAT IRON STEAK, 2 EGGS YOUR WAY
26

BOTTOMLESS MIMOSA OR BELLINIS
90 minutes, $25 per person with entree
BRUNCH COCKTAILS

ESPRESSO MARTINI
REYKA VODKA. CAFFE BORGHETTI. ESPRESSO.
FELIX CARAMEL VANILLA SYRUP

TEQUILA COLD BREW
CODIGO BLANCO. FELIX COLD BREW.
VANILLA SYRUP. HEAVY CREAM

THE HUGO
ST. GERMAIN ELDERFLOWER. PROSECCO.
LIME. MINT

APEROL SPRITZ
HENDRICKS GIN. APEROL. PROSECCO

BLOODY MARY
TITOS. HOUSE BLOODY MIX

GIN & TONIC
FELIX GIN BLEND. TONIC

NEGRONI
FELIX GIN BLEND.
PINK PEPPERCORN CAMPARI.
MULASSANO VERMOUTH DI TORINO

MIMOSA

BELLINI

FULL BAR AVAILABLE