

BRUNCH

EGGS BENNY * poached eggs hollandaise english muffins canadian bacon home fries	12	ALASKAN BENNY ** poached eggs hollandaise english muffins smoked salmon home fries	14
FRITTATA ** mushroom goat cheese	11	BRIOCHE FRENCH TOAST + local strawberries almond paste	14
HAM & GRUYERE baby greens poached egg	13	GRILLED CHEESE + cheddar fries tomatoes basil	11
HUEVOS RANCHEROS salsa black beans tortilla chips	9	TWO EGGS AND FIXINGS * bacon home fries toast	12
CHICKEN & WAFFLES butter syrup home fries	13	FRIED CHICKEN & BISCUITS spicy sausage gravy home fries	13
CRÊPES & NUTELLA + cream cheese fresh bananas walnuts	8	VEGGIE OMELET ** broccoli mushroom mozzarella jalapeño hollandaise	11
WAFFLES + honey butter warm maple syrup	9	BREAKFAST BURGER * bacon cheddar fried egg fries	16
BEEF TONGUE SANDWICH arugula truffle fried egg garlic aioli home fries	12	GRITS & POACHED EGGS + rustic grits gouda sautéed wild mushrooms	10

SIDES

ADD AN EGG TO ANY DISH	2	BACON	4	SAUSAGE	4
FRENCH FRIES	5	HOME FRIES	4	SIDE OF MIXED GREENS	5

SPREAD BREAD 13 +

organic fried egg | mushroom | goat cheese

MASSAGED KALE SALAD * bacon vinaigrette poached egg	10.5	BLT & FRIES applewood bacon chipotle aioli	13
TAGLIATELLE VERDE bolognese ricotta cheese	16.5	CAJUN CHICKEN WRAP avocado tomato lettuce	12
RICOTTA GNOCCHI braised veal sage velouté	16.5	SPICY CHICKEN SANDWICH jalapeño avocado baby greens	13

BUILD YOUR OWN BLOODY MARY BAR

SUBSTITUTIONS POLITELY DECLINED

* gluten free available | + vegetarian

BRUNCH COCKTAILS

MIMOSA	Bottomless \$18	\$ 8
CAVA OJ		
MIMOSA ROYALE		\$ 13
ROSE CHAMPAGNE OJ		
BELLINI		\$ 10
PROSECCO PEACH JUICE		
HANGOVER HELPER		\$ 10
FERNET BRANCA CRÈME DE MENTHE IT WORKS!		
BLOODY MARY		\$ 10
VODKA HOUSE MADE BLOODY MIX		
BLOODY MARIA		\$ 13
CORRALEJO BLANCO HOUSE MADE BLOODY MIX		
ITALIAN WAKE UP		\$ 10
DOUBLE ESPRESSO SAMBUCA		
ESPRESSO MARTINI		\$ 12
VANILLA VODKA ESPRESSO COFFEE LIQUEUR		
IRISH COFFEE		\$ 8
JAMESON WHISKEY FRENCH PRESS COFFEE		
C O C K T A I L S		
Tico Juice	Plantation O.D. Rum Grand Marnier Passion Fruit Nectar	\$ 12
The Tea Bag	Tea Infused Bulleit Bourbon Smoked Lemonade Mole Bitters	\$ 12
Fog Horn	Cilantro Infused Gin Fresh Lime Juice Ginger Beer	\$ 12
The Res Pit	Corralejo Reposado St Germain Grapefruit Juice	\$ 12
Jack Sparrow	Plantation Pineapple Rum Demerara Sugar Bitters Orange	\$ 12
Manhattan	Rittenhouse Rye Pierre Ferrand Dry Curacao Dolin Rouge	\$ 13
Paper Plane	Bulleit Rye Aperol Averna Fresh Lemon	\$ 12
Amendolia	Cucumber Vodka St Germain Fresh Lime Splash of Grapefruit	\$ 12
The Last Smoke	Banhez Mezcal Cherry Herring Green Chartreuse Lime	\$ 13
Custer's Last Stand	Highwest Bourbon Downeast Cider Lemon All Spice Dram	\$ 12
El Presidente	Corralejo Blanco Aperol Lime Salt	\$ 12
El Diablo	jalapeño infused tequila agave grapefruit cucumber mint club soda	\$ 12
Table Share...		
Foursome	Espolon Reposado St. Germain Orange	4 for \$20
Snaquiri	Plantation 3 Star Rum Lime Demerara Sugar	4 for \$20
RED SANGRIA	\$6 PITCHER \$ 24	

the SPREAD