



BRUNCH MENU

BOTTOMLESS COCKTAILS

- *Bottomless Mimosa - 18
- *Bottomless Bellini - 18
- *Bottomless Poinsettias - 18
- *Bottomless Bloody Mary - 18
- *Bottomless Bloody Maria - 18
- *Bottomless Bloody Margaret - 18
- *Bottomless Red Sangria - 18
- *Bottomless White Sangria - 18



- Single Mimosa - 8
- Single Bellini - 8
- Single Poinsettias - 8
- Single Bloody Mary - 10
- Single Bloody Maria - 10
- Single Bloody Margaret - 10
- Single Red Sangria - 8
- Single White Sangria - 8

*For Bottomless, minimum \$12 entrée purchase is required.
*One Bottomless is only valid for ONE person.

BRUNCH COCKTAILS

Raspberry Mimosa - 10

Raspberry Puree, Chilled Sparkling Rose

Mule Mimosa - 10

Ginger liquor, Orange Juice, Chilled Sparkling Rose

Irish Coffee - 10

Slaine Irish Whiskey, Bailey's Irish Cream, Coffee, Fresh Whip Cream

Rumchata Coffee - 10

Coffee Infused Rum, Rumchata Liquor, Coffee, Fresh Whip Cream

Espresso Martini - 13

Vodka, Espresso, DuNord Coffee Liquor, Cream (Up)

Tulip Mania - 13

Cathead Honeysuckle Vodka, lime juice, cranberry juice, and 18.21 blood orange & ginger shrub garnished with a dehydrated Rose Petal (Up)

Basil Smash - 13

Ford's Gin, Limoncello, Fresh basil, Fresh Lime, Fresh lemon (Up)

Rose Nyland - 12

Bluecoat Elderflower Gin, Grapefruit Juice, Champagne

BRUNCH WINE

N.V. Rotari Split - Brut, Trentino, Italy	11
N.V. Prosecco, Bellino, Italy	11/42
N.V. Grandial, Sparkling Rose, France	11/42
2022 Riesling, Dr. Loosen, Mosel, Germany	12/46
2022 Pinot Gris, Willamette Vineyards, Willamette Valley, Oregon	14/54
2022 Sauvignon Blanc, El Gabacha, Rueda, Spain	13/50
2021 Rose, La Jolie Fleur, Mediterranee, France	13/50
2021 Montepulciano, Carletto, Italy	11/42

BISCUITS

Basket of Fresh Biscuits (4 biscuits) - 6

Single Biscuit - 2

See Reverse for Brunch Main Dishes and Bistro Plates



BRUNCH MENU

MAIN DISHES

French-French Toast

Full Order - 12 OR 1/2-order - 8

Nana's recipe - thick-cut Tuscan bread, powdered sugar and cinnamon, served with fresh fruit and maple syrup
Add Vegan Sausage OR Smoked Sausage OR Thick-cut Bacon - 7

Shrimp and Grits - 20 GF**

Cheesy Polenta topped with Georgia white shrimp sautéed in bacon-sausage gravy, garnished with pecorino-Romano cheese

Tuscan Omelet - 15 GF**

Filled with Sundried Tomatoes, Sweet Peppers, Baby Spinach, Manchego Cheese, served with Fresh Fruit, and a side of Homestyle potatoes or Cheesy Polenta

Crabcake Benedict - 28**

Two of our signature Lump Crab Cakes topped with Poached Eggs, Hollandaise Sauce, and Diced Roma Tomatoes, served with Homestyle Potatoes

Eggs Royale - 20**

Perfectly poached eggs and beet cured salmon on a toasted biscuit, sauteed greens, draped in creamy tahini hollandaise with a hint of citrus. Garnished with parsley.

Greek Omelet - 15 GF**

Filled with Sautéed Spinach, Diced Tomatoes, Olives, Feta Cheese, Served with Fresh Fruit, and a side of Homestyle potatoes or Cheesy Polenta

Breakfast Wrap - 20**

Lamb (Tenderloin cut, not Shaved); Chargrilled, served on warm Pita Bread with Scrambled Eggs, Sliced Tomatoes, Baby Arugula, Manchego Cheese, served with Homestyle Potatoes

Lily's Breakfast - 15**

Choice of meat (Thick cut Bacon, Smoked Sausage, Plant Based Sausage), Scrambled Eggs, Fresh Fruit and a side of Homestyle Potatoes or Cheesy Polenta

BISTRO PLATES

Gyros Sandwich - 15**

Pick a choice of: Lamb (Tenderloin cut, not shaved) marinated in Greek-Style (Additional - \$4) OR Chargrilled Jerk Chicken; served on Warm Pita bread with lettuce, tomato, and sweet onion, with feta-dill sauce and homestyle potatoes

Falafel Sandwich - 13**

Jerusalem-style falafel, warm pita, lettuce, tomato, sweet onion.
Side - Insalata Mista, Feta-Dill sauce, and Amba

Orange-Blossom Salad - 14 GF

Fresh Beets served with Wild Baby Arugula tossed in an Orange-Blossom Vinaigrette, garnished with crumbled Gorgonzola cheese and Candied Walnuts

Caesar Salad - 8**

Shaved Grana Padano cheese and Tuscan croutons

Salad Niçoise - 25 GF**

Grilled Fresh Yellowfin Tuna atop a medley of Fresh Vegetables, Field Greens, Potatoes, and Niçoise Olives, tossed in balsamic vinaigrette, with boiled eggs and Roma tomatoes, anchovies upon request

Salmon Caesar Salad - 20**

Fresh Salmon Fillet, Chargrilled, served atop Fresh Romaine Hearts tossed in Caesar Dressing, garnished with Croutons and Shaved Grana Padano Cheese

Watermelon-Feta Salad - 9 GF

Fresh Watermelon served with Wild Baby Arugula, garnished with Crumbled Feta Cheese and Balsamic Vinegar

Insalata Mista - 8

Field greens, Roma tomatoes, Tuscan croutons, balsamic vinaigrette

SIDES

French Fries - 4
Thick cut Bacon - 7
Homestyle Potatoes - 4

Fresh Fruit - 4
Scrambled Eggs - 4
Grilled Lamb - 16

Poached Eggs - 4
Side of Hollandaise Sauce - 3
Cheesy Polenta - 4

Sausage - 7
Plant Based Sausage - 7
Grilled Salmon - 14

See Reverse for Brunch Cocktails and Wine

**THESE ITEMS ARE SERVED RAW OR UNDERCOOKED OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Eggs can be served ONLY two ways - Scrambled or Poached.

20% Gratuity May Be Added to Parties of Five or More. Gratuity May Be Applied to Checks with Discounted Items,

GF - All dishes with this designation are prepared gluten free.

Please always advise your server if you need a celiac dish. Most other dishes can easily be made gluten-free.