



# **palate PARTY**

CHEF ROBIN  
AMODAR

## Brunch MENU

**BRUNCH HOURS**  
FROM 11AM - 2PM

### **BROKEN YOLK SANDWICH \$11**

Bacon, 2 eggs, & cheddar cheese between texas toast served with breakfast potatoes

### **CRAB CAKE BENEDICT \$14**

2 poached eggs on top of 2 crab cakes, red pepper hollandaise served with breakfast potatoes

### **OPEN FACED STEAK SANDWICH \$16**

Hanger steak, sunny side up egg, caramelized tomato jam, brie cheese wilted arugula served with sliced tomatoes and a side of chimichurri sauce

### **STRAWBERRY STUFFED FRENCH TOAST \$12**

Corn flake crusted, maple syrup, powdered sugar

### **VEGETABLE OMELET \$13**

Kale, tomatoes, mushrooms, onions, mozzarella/provolone mix served with breakfast potatoes and toast

### **BISCUITS AND GRAVY \$12**

Sunny side up egg, bacon and breakfast potatoes

### **AVOCADO TOAST \$11**

Smashed avocado, red pepper jam, cotija cheese served with sliced tomatoes. Add a sunny side up egg for **\$1.25**

### **STACK OF PANCAKES \$12**

Buttermilk pancakes, butter, maple syrup ask your server for the flavor of the week plain stack **\$10**

### **CHICKEN AND WAFFLE \$15**

Habanero maple syrup, watermelon salad with goat cheese, shaved onions, arugula balsamic glaze add sunny side up egg + 1.25

### **SIDES:**

**BREAKFAST POTATOES \$4**

**BACON \$3**

**WATERMELON SALAD \$4**

ALL FOOD & LIQUOR ITEMS INCLUDE SALES TAX. CONSUMER ADVISORY - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions, Section 3603,11, FDA Food Code

# RUMORS

Spread em...

**\$2.50**  
**BLOODY MARY'S**  
**& MIMOSAS**  
**SUNDAY 11AM-5PM**



## **BTTMS UP** **BEER BUCKETS**

**ALL DAY SUNDAY**  
**MIX & MATCH**  
**5 DOMESTICS FOR \$7**  
**5 IMPORTS FOR \$12**

# SUNDAYS