Gluten Free Brunch

Housemade Granola 12 coconut milk yogurt, banana, blueberries, strawberries

The House Salad 15 market greens, carrot – harissa vinaigrette, pickled carrots, crispy chickpeas, manchego cheese

Shrimp Cocktail 24 smoked cocktail sauce, pickled jalapeno remoulade

East & West Coast Oysters * (half dozen) 24 (dozen) 45

Double Smoked & Maple Cured Bacon 9

Asparagus 14
bollandaise, fresh berbs

Crispy Breakfast Potato 14
kielbasa, kale

Prime Meats

Beauty & Essex Burger * 27 Vamb, brisket, short rib, spicy harissa aioli, feta cheese & crispy bbq fries

Shakshuka Baked Eggs * 16 mediterranean style tomato sauce, spinach, feta

Braised Short Rib 'Huevos Rancheros' * 18 sunny side up eggs, black beans, cotija

Chilaquiles * 18 hand pulled chicken, sunny side up egg, cotija cheese, pickled red onion

Market Vegetable Frittata 22 fresh herbs, grated grana padano

Shrimp & Grits 27 salsa madre, slow cooked grits, crispy shallots, chili oil

Assortment of Sorbets 10

Vegan Brunch

Housemade Granola 12 coconut milk yogurt, banana, blueberries, strawberries

The House Salad 15 market greens, pickled carrots, crispy chickpeas, spicy barissa vinaigrette

Avocado, Lemon & Espelette Toast 14

Grilled Asparagus 14 fresh berbs

Skillet Roasted Potato 14 braised kale

'Huevos Rancheros' * 18 soyrizo, black beans, cilantro

'Chicken' Chilaquiles * 18 Daring plant-based chicken, pickled red onion, salsa verde

Assortment of Sorbets 10