

MAKE IT EPIC

super-premium • extreme portions • grand presentations

Champagne & "The Only" Caviar^{GF}

30g "The Only" oscietra, waffle cones, crème fraîche

bottle of Dom Pérignon 'White Luminous'

Vintage 2015 750ml

1000

bottle of Pol Roger "Réserve" 375ml

300

'La Dolce Vita' Seafood Extravaganza 240

jumbo shrimp, oyster, lobster, tuna tartare
all flanked by hand-crafted bloody mary shots
made with Aspen Vodka

40oz Tomahawk & Eggs^{GF} 195

spring onion, crispy potatoes, peppercorn sauce

Waffle Abbondanza 195

our epic giant waffle brunch board filled with waffles
chicken, scrambled eggs, breakfast sausage
fresh fruit and all the toppings

INSALATE

Verde^{GF, VE} 24

cucumber, avocado, marcona almonds
honey-rosemary dressing

Classic Caesar 25

romaine lettuce, parmigiano cheese
garlic croutons

Baby Beets^{GF} 26

goat cheese, oranges, sicilian pistachio vinaigrette

BRUNCH

California Avocado Toast 28

soft-scrambled farm eggs, black truffle
chives, aged parmigiano

Country Eggs* 25

scrambled or fried

Weiser Family Farms home fries

choice of chicken apple sausage or smoked duroc bacon

Smoked Salmon & Eggs Benedict 35

prosecco hollandaise, oscietra caviar

Chicken & Waffles 38

crispy Mary's Farm chicken
spiced crema, candied pecans

Eggs Benedict* 30

porchetta, house tomato focaccia

cherry pepper relish, vermentino hollandaise

Calabrian Omelette 28

spicy salami, escarole, Straus Family sour cream

† = can be made gluten-free GF = gluten-free VE = vegan

*The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of foodborne illness. Tax & gratuity not included.