

BRUNCH



TABLESIDE MIMOSA SERVICE

build your own mimosa from our mobile bubbly station with sparkling, juice, & fruit options

CAFÉ

- COFFEE3⁵
- AMERICANO 4
- CAPPUCCINO 5
- LATTE 5
- AFFOGATO 7

TEA

- CITRON GREEN.....3⁵
- GREEN ROOIBOS.....3⁵
- ENGLISH BREAKFAST3⁵
- EARL GREY DE LA CRÉME3⁵



BLOODY MARY 12

house bloody mix, ketel one citron vodka or espolon blanco. glass rimmed with tajin salt and everything bagel mix

BRUNCH COCKTAILS

ESPRESSO MARTINI 13

stoli vanilla, bailey's, kahlua, espresso

GOODMORNIN' 12

volcan blanco, cinnamon, lime, orange marmalade, club soda

IRISH COFFEE 12

tullamore dew, flavors of fall, coffee, cream

CHOPHOUSE BELINI 12

ketel one peach and orange blossom, peach juice, cava

BRUNCH ENTRÉES

BISCUITS & GRAVY 15

white miso gravy, egg, spiced maple

*PORK BELLY CHILAQUILES 18

salsa verde, lettuce, tomato, queso fresco, guacamole, pickled chili, sour cream, 2 eggs

*B.E.L.T. 15

thick cut bacon, fluffy egg, arugula, fried green tomatoes, remoulade, sourdough

*EGGS BENEDICT

wilted spinach, poached egg, sauce choron

copa bacon 16

lobster tail 35

filet mignon 45

FEATURED STARTER

*EVERYTHING TOAST 13
avocado spread, poached egg, everything seasoning, pickled onion, sunflower sprouts

BREAD PUDDING FRENCH TOAST 15

macerated berries, maple syrup, whipped cream,

WAFFLE STACK 15

vanilla waffle, lemon-poppy seed custard, roasted blueberries, maple syrup

*CHOPHOUSE BREAKFAST 15

2 eggs, sourdough toast, bacon or sausage, breakfast potatoes

*SHORT RIB & GRITS 25

bourbon & cola braised beef, cheesy grits, avocado chimichurri, 2 eggs

*CHICKEN & BISCUIT 16

pickles, cheese sauce, sunny egg, spiced maple

SOUP & SALADS

ADD CHICKEN \$6 / *SALMON \$11 / SHRIMP \$12 / 4oz *FILET MIGNON \$19

LOBSTER BISQUE 16

creme fraiche, fennel oil

*CAESAR 14

romaine, cured egg yolk, croutons, cherry tomato, parmesan

"THE" CHOP 14

lettuce blend, pickled pepper, cucumber, corn, avocado, salami, feta, sunflower seeds, lemon-basil vinaigrette

WEDGE 14

iceberg, cherry tomato, bacon, egg, buttermilk dressing, bleu cheese

RAW BAR

*BLUE POINT OYSTERS (½ OR FULL DOZEN) 21/39

JUMBO SHRIMP COCKTAIL (5) 21

KING CRAB LEGS HOT OR COLD (½ OR FULL POUND) 45/79

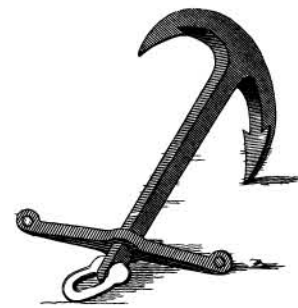
9OZ LOBSTER TAIL (½ OR FULL) 23/41

SEAFOOD TOWER 10.4

half-shell oysters, shrimp cocktail, king crab legs, lobster tail

*CRISPY RICE 16

spicy tuna, jalapeno, spicy mayo



À LA CARTE

THICK CUT BACON.....5

maple glaze

(2) BREAKFAST SAUSAGES... 8

3oz patties

BREAKFAST POTATOES.....6

seasoned "home fries"

CRISPY SPROUTS8

maple-dijon vinaigrette

BROCCOLINI9

garlic, lemon, chili

ASPARAGUS.....9

parmesan

(2) *EGGS.....4

cooked your way

BISCUIT5

served w/ butter (add seasonal jam +\$1)

(2) SOURDOUGH TOAST... 4

served w/ butter

(2) FRIED GREEN TOMATOES .4

served w/ remoulade

CREAMY POLENTA6

butter, parmesan

WAFFLE9

vanilla waffle, warm syrup

*consuming raw or uncooked food can increase your chances of foodborne illnesses