

BREAKFAST STAPLES

NEW CORNED BEEF HASH*

Two Poached Eggs, Breakfast Potatoes, Red Onions, Red and Green Bell Peppers, Spinach, Tomatoes, Scallions, Served with Sourdough Toast 13

ARTISAN CROISSANT “BISCUITS & GRAVY” PLATE

Two Eggs Your Way, Tomatoes, Bacon & House-made Breakfast Sausage Gravy, Herbs 13

GREEK BREAKFAST*

Two Poached Eggs, Herbed Chicken, Kidney Beans, Garbanzo Beans, Artichokes, Baby Arugula, White Wine Parmesan Sauce, Served with Wheat Toast 10


BREAKFAST MIGAS

Chorizo, Scrambled Eggs, Fire-roasted Salsa, Avocado, Pico de Gallo, Feta Cheese, Cilantro, Corn Tortilla 10


AVOCADO TOAST

Lemon Pepper, Two Fried Eggs, Tomatoes 11
 add Chicken Apple Sausage 2


TEXAS BREAKFAST

Two Eggs Your Way, House-made Venison Breakfast Sausage, Three Pancakes, Two Slices of Bacon, Breakfast Potatoes, Fire-roasted Salsa, Served with Toast 15.5
 sub Cinnamon Roll Pancakes 1.5

NEW SOUTHWEST STEAK & EGGS*

Chipotle Tenderloin Tips, Two Eggs Your Way, Breakfast Potatoes, Pico de Gallo, White Cheddar, Lemon Pepper Avocado, Served with Choice of Warm Flour or Corn Tortillas 14
 add Ice-cold Draft IPA \$1 Off Retail Price

KITCHEN CLASSIC*

Two Eggs Your Way, Choice of Bread, Breakfast Potatoes, Choice of Ham or Bacon 9
 add House-made Breakfast Sausage 1

YOGURT PARFAIT

Greek Yogurt, Fresh and Dried Berries, Flax Seed Granola, Peanuts, Honey Drizzle 7

SEASONAL FRUIT CUP

Fresh Melons, Pineapples and Berries 6

*Our kitchen is NOT gluten-free and cross-contact may occur. Some dishes may contain nuts, raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness.

Please let us know of any food allergies. Substitutions may require additional charges.

BENEDICTS

NEW CRAB CAKE BENEDICT*

Two Poached Eggs, Grilled Asparagus, Baby Arugula, House-made Truffle Hollandaise, English Muffin, Served with Breakfast Potatoes 16

NEW CLASSIC HAM & CHEESE BENEDICT*

Two Poached Eggs, White Cheddar, House-made Hollandaise, English Muffin, Served with Breakfast Potatoes 11
 sub House-made Truffle Hollandaise 1.5

NEW SMOKED SALMON BENEDICT*

Two Poached Eggs, Potato Latkes, Lemon Arugula, House-made Hollandaise, Served with a Side of Fruit 15
 Option-No Salmon, add Mixed Vegetables 12

NEW LOBSTER TOSTADA BENEDICT*

Two Poached Eggs, House-made Miso Hollandaise, Miso Slaw, Lemon Pepper Avocado, Mangoes, Tomatoes, Cilantro, Served with a Side of Fruit 16

AVOCADO BACON MELT BENEDICT*

Two Poached Eggs, Lemon Pepper Avocado, Maple Black Pepper Bacon, Smoked Gouda, English Muffin, House-made Hollandaise, Served with Breakfast Potatoes 13

ADD A SIDE

NEW HOUSE-MADE VENISON

BREAKFAST SAUSAGE 4.5

Venison, Wagyu Beef, Red Pepper and Maple

CHICKEN APPLE SAUSAGE 3.5

HAM SLICE 3.5

BUTTERMILK PANCAKE 3.5

CHOCOLATE CHIP PANCAKE 4

BLUEBERRY PANCAKE 4

BREAKFAST SANDWICHES

NEW SMOKED SALMON BREAKFAST SANDWICH

Open-faced Sandwich with Soft Scrambled Eggs, Tomatoes, Mozzarella, Everything Bun 15

CROQUE MADAME

Black Forest Ham, Fried Egg, Swiss, Dijon, Béchamel Sauce, Sourdough Toast 13


CROISSANT BACON & EGG

Bacon, Scrambled Eggs, Swiss 8

BREAKFAST TACO

Chorizo, Scrambled Eggs, Cheddar, Cilantro, Choice of Flour or Corn Tortilla 3.5

BREAKFAST BURRITO

Scrambled Eggs, Caramelized Onions, Cheddar, Choice of Bacon or Ham 7
 add House-made Breakfast Sausage 1

APPLEWOOD SMOKED BACON 3

BREAKFAST POTATOES 2.75

TOAST 2

FRENCH TOAST 4

ENGLISH MUFFIN 2

TWO EGGS 2.5

SIDE OF FRUIT 3.25


THREE-EGG OMELETS

With house-made fire-roasted salsa. Egg whites available 1


FLORENTINE OMELET

Spinach, Bacon, Baby Swiss, Served with Toast 8.5

NEW THE MEAL PLAN OMELET

Open-faced Omelet with Cajun Turkey Breast, Egg Whites, Black Beans, Grilled Asparagus, Tomatoes, Scallions, Cilantro, Served with Corn Tortillas 10
 add Lemon Pepper Avocado 1.5


MORNING STEAK OMELET

H1 Rub, Grilled Asparagus, Cilantro, House-made Hollandaise, Pico de Gallo, Served with Toast 16
 add Ice-cold Draft IPA \$1 Off Retail Price


FROM THE GRIDDLE

Made from scratch. Whipped syrup available 1.5

NEW CINNAMON ROLL PANCAKES

Whipped Cream Cheese Icing, Whipped Maple Syrup 11
 add Venison Breakfast Sausage 4.5



BUTTERMILK PANCAKES

Maple Syrup, Maple Butter, Powdered Sugar 9
Add: Blueberries 1; Chocolate Chips 1
 sub Whipped Maple Syrup 1

OATMEAL GRIDDLE CAKE

Fresh Strawberries, Maple Syrup, Powdered Sugar 7.25
 sub Whipped Maple Syrup 1

FRIED CHICKEN & WAFFLE*

Two Over Easy Eggs, Maple Syrup, Powdered Sugar 13
 add Bacon Jam 1.5
 sub Whipped Maple Syrup 1

BANANAS FOSTER TEXAS-CUT FRENCH TOAST

Brûléed Banana, Fresh Blueberries, Whipped Maple Syrup, Powdered Sugar, Mint 11



CHEF IT UP



VEGETARIAN



VEGAN



GLUTEN FRIENDLY

BRUNCH DRINKS

HOUSE-MADE MIMOSA 7

TROPICAL MIMOSA
Passion Fruit Purée, Fresh-squeezed Orange Juice and Grapefruit Juice, Cava Sparkling Wine, Pineapple Wedge Garnish

PRICKLY PEAR BASIL MIMOSA

House-made Basil Syrup, Pear Purée, Cava Sparkling Wine, Fresh Strawberry Garnish

MANGO LIME MIMOSA

Mango Purée, Fresh-squeezed Lime Juice, Cava Sparkling Wine, Lime Slice Garnish

TRY ALL THREE WITH OUR MIMOSA FLIGHT 16

TRADITIONAL MIMOSA 5.99

Your Choice of Fresh-squeezed Orange Juice or Grapefruit Juice, Cava Sparkling Wine

HOUSE-MADE BLOODY MARY 7

THE KITCHEN'S SIGNATURE BLOODY MARY

House-made Bloody Mary Mix, Dry Sake, Celery Salt Rim, Garnished with Cucumber, Pickled Green Beans, Queen Olives, Grape Tomatoes

SIGNATURE SANGRIA 5

WHITE SANGRIA

Three-day Soaked Green Grape and Pineapple Pinot Grigio

RED SANGRIA

Three-day Soaked Fresh Melon and Orange Cabernet Sauvignon

BEGINNINGS

NEW LOBSTER TOSTADA (GF)

Miso Slaw, Lemon Pepper Avocado, Mangoes, Tomatoes, Cilantro 15

DEVEILED EGGS

Bacon Jam, Candied Jalapeños, Chives 6

NEW CRISPY CAULIFLOWER (V) (GF)

Harissa Aioli, Tomatoes, Peanuts, Scallions, Mint 6

NEW PIMENTO DIP

Chicken, Spicy Cucumbers, Poblanos, Cilantro, Toasted Artisan Baguette 7

NEW MISO EGGPLANT (V) (GF)

Scallions, Cilantro 6

CRISPY BRUSSELS SPROUTS (GF)

Soy Caramel, Parmesan, Scallions 6

PROTEIN+RUB+SAUCE

Live oak-grilled proteins with a choice of rub and a side of sauce

PROTEIN

MAHI MAHI* 6 OZ. 15

AHI TUNA* 6 OZ. 15

SCOTTISH SALMON* 6 OZ. 16

JIMMY EVANS SHRIMP 15

ANGUS RIBEYE* 12 OZ. 25

ANGUS SIRLOIN STEAK* 8 OZ. 18

CHICKEN BREAST 8 OZ. 11

RUB

H1 STEAK RUB, SOUTHWEST, CREOLE, HERBS DE PROVENCE, LEMON PEPPER, BLACK PEPPER

SAUCE

H1 STEAK SAUCE, APRICOT BARBECUE, BEURRE BLANC, CHIPOTLE BUTTER, GINGER SOY, HOT SAUCE BEURRE BLANC, HOUSE-MADE HOLLANDAISE

KITCHEN PLATES

All plates served with artisan baguette. Add a side salad or soup 2.

NEW CRAB CAKE ENTRÉE

Lentils, Capers, Chickpeas, Corn, Black Beans, Tomatoes, Scallions, Cilantro, Hot Sauce Beurre Blanc 19

OAK-GRILLED SCOTTISH SALMON* (GF)

Sriracha Barbecue Sauce, Smashed Sweet Potatoes, Grilled Asparagus, Cilantro 18

OAK-GRILLED MAHI MAHI* (GF)

Ginger Soy Glaze, Mashed Potatoes, Grilled Asparagus, Baby Arugula, Cilantro 17.5

BOLOGNESE PASTA

Italian Sausage and Beef Red Sauce, Fettuccine, Parmesan Butter, Fines Herbs 13

NEW LUMP CRAB PUTTANESCA

Potato Gnocchi, Tomato Sauce, Olives, Capers, Scallions, Baby Arugula, Parmesan, Red Pepper, Bread Crumbs 23

NEW GRILLED SHRIMP & TRUFFLE PASTA

Fettuccine, Gratin of Parmesan, Scallions, Bread Crumbs 18

NEW SLOW-BRAISED & OAK-GRILLED BABY BACK RIBS

House-made Rub, Apricot Barbecue Sauce, Mangoes, Creamed Corn, Smashed Sweet Potatoes 16

(V) add Three Lemon Pepper Grilled Shrimp 4

GREEK CHICKEN (GF)

Garbanzo Beans, Kidney Beans, Steamed Broccoli, Artichokes, Tomatoes, Scallions, Capers, Mashed Potatoes, Lemon Parmesan Sauce, Fresh Basil 15

(V) add Bacon 1.5

NEW CORN RAVIOLI (V)

Edamame, Corn, Tomatoes, Artichokes, Spinach, Scallions, Miso Broth, Cilantro, Truffle Oil 16

HEALTHY INSPIRATIONS

NEW SMOKED SALMON & GOAT

CHEESE TOAST
Sourdough Bread, Tomatoes, Capers, Baby Arugula, White Wine Sauce 16

NEW VEGAN WRAP (V)

Grilled Portobello, Grilled Asparagus, Chickpeas, Quinoa, Baby Artichokes, Baby Arugula, Roasted Red Pepper Hummus, Spinach Tortilla 13

AVOCADO TOAST

Lemon Pepper, Two Fried Eggs, Tomatoes 11

(V) add Chicken Apple Sausage 2

NEW THAI PEANUT

CHICKEN WRAP
Sliced Chicken, Cabbage Slaw, Roasted Red Bell Peppers, Peanuts, Cilantro, Mint, Spinach Tortilla, Thai Peanut Dressing 12
(V) sub Grilled Tenderloin Tips 2*

NEW CHICKEN & RICE BOWL (GF)

Italian Black Rice, Peanut Chicken, Lemon Pepper Avocado, Spicy Cucumbers, Mangoes, Hard Boiled Egg, Smashed Sweet Potatoes 13
(V) sub Scottish Salmon Fillet 5*

BURGERS

Served with skinny fries. Substitute soup or side salad 2. Gluten-free bread available upon request.

Featuring our proprietary HeartBrand Ranch Akaushi Wagyu & Angus Whole Animal Blend.

NEW THE AMERICAN*

American Cheese, Red Onions, Dill Pickles, Brioche Bun 12

(V) add Bacon Jam & Fried Egg 2.5

COWBOY*

White Cheddar, Yellow Cheddar, Avocado, Bacon, Mixed Greens, Jalapeños, Onions, Tomatoes, Dill Pickles, Brioche Bun 13.5

NEW PIMENTO*

Tomatoes, Onions, Wheat Bun 13

NEW VENISON

Brie, Truffle Mayo, Baby Arugula, Tomatoes, Everything Bun 17

NEW THE RUSSIAN (V)

Lightlife® Plant-based Burger Patty, White Cheddar, House-made Russian Dressing, Baby Spinach, Wheat Bun 13.5

KID'S

Served with fresh-cut fruit or skinny fries and fountain beverage for kids 12 and under

RED, WHITE OR MAC

Fettuccine, Choose from House-made Alfredo White Sauce, Marinara Red Sauce or Cheese Sauce 7

CHEESE QUESADILLA

Cheddar and Mozzarella 7

GRILLED CHEESE SANDWICH

American Cheese 7

KID'S BURGER

Plain Burger, Potato Bun 7

TENDER TRIO

Three All-natural Chicken Tenders 9

HANDHELDS

Served with skinny fries. Substitute soup or side salad 2. Gluten-free bread available upon request.

SIGNATURE FRIED CHICKEN

Honey Mustard Barbecue Sauce, Dill Pickles, Brioche Bun 12
(V) add Bacon Jam & Fried Egg 2.5

SALMON BLT

Remoulade, Mixed Greens, Tomatoes, Bacon, Wheat Bun 16

REUBEN

Corned Beef, Baby Swiss, House-made Sauerkraut, House-made Russian Dressing, Marbled Rye 13

TURKEY CLUB

Bacon, Lettuce, Tomatoes, Avocado, Onions, Chipotle Mayo, Toasted Sourdough 12.5

ADD A SIDE

ON THE HEALTHY SIDE (GF)

STEAMED BROCCOLI 3 (V)

GRILLED ASPARAGUS 4 (V)

GRILLED PORTOBELLO 4.5 (V)

ITALIAN BLACK RICE 3.5 (V)

SIDE SALAD 4

OTHER SIDE SHOWS

CREAMED CORN 4.5

SMASHED SWEET POTATOES 3 (V)

MASHED POTATOES 3

HERBED SWEET POTATO FRIES 3.5

PARMESAN TRUFFLED FRIES 3.5

SKINNY FRIES 3

