KITCHEN 57

Brunch

BRUNCH SNACKS

Small bites to start or share

HOUSE POPOVERS **14**
Two, still warm, with berry jam and maple butter — limited availability

SMOKED SALMON **13**
Hard boiled egg, crème fraîche, caviar, chive

MURASAKI CROQUETTES **11**
Boursin cheese, paprika, spicy mango jam

CHEF'S PICKS

Favorites, hand-picked by our chefs

CINNAMON ROLL FRENCH TOAST **19**
Double dipped, cream cheese icing

MONSTER CHICKEN & WAFFLE **26**
Crispy fried chicken, Belgian waffle, Mike's hot honey, maple butter

CROISSANT EGG SANDWICH **18**
Scrambled eggs, black pepper bacon, tomato jam, provolone cheese. Served with hash brown casserole

BREAKFAST STEAK BOWL **28**
Grilled churrasco, crispy potatoes, avocado, spinach, chimichurri hollandaise, two sunny side eggs

SHRIMP & GRITS **19**
Grilled shrimp, cheesy grits, Cajun cream, green onion — add egg +3

BLUEBERRY LEMON PANCAKES **19**
Blueberry compote, lemon ricotta

SMOKED SALMON OMELETTE **23**
Open-faced, red onion, crème fraîche, crispy capers, chive. Served with a side of hash brown casserole

PORK BELLY BENEDICT **24**
Savory waffle, poached eggs, spicy hollandaise

THE CLASSICS

All egg dishes are served with a golden cheddar hash brown casserole and your choice of toast. Add heirloom tomato 3.5 · cheese grits 4 · mixed berries 4.5
Rye 2.5 · bagel 3.5 · English muffin 3

TWO EGGS YOUR WAY **14**
Scrambled, sunny side, over easy, over medium, over hard, or poached

CLASSIC EGGS BENEDICT **18**
Two poached eggs, Canadian bacon, English muffin, silky hollandaise
+ Smoked salmon 6

BURR-AVOCADO TOAST **17**
Smashed avocado, creamy burrata, heirloom tomato, sourdough, balsamic — add egg +3

BUTTERMILK PANCAKES **15**
Dusted in powdered sugar with maple syrup and butter
Add chocolate chips, bananas, berries or whipped cream +2.5

BELGIAN-STYLE WAFFLE **16**
Dusted in powdered sugar with maple syrup and butter

BUILD-YOUR-OWN OMELETTE OR SCRAMBLED EGGS **18**
Three eggs, your pick of up to three fillings — egg whites +3

Ingredient Bar — onion, pepper, mushroom, scallion, spinach, bacon, ham, sausage, cheddar, American, Swiss, mozzarella, feta.
Each additional 1.5

Butcher's Cut Bacon	3.5	Sausage	4.5
Turkey Sausage	5	One Egg	3
Bagel & Cream Cheese	4.5	Sliced Avocado	3

Weekend Brunch, the Liquid Edition

BLOODY MARY 16 (+1 FOR 12)
BLOODY MARY BAR 18 (+1 FOR 14)
MICHELADAS 10 (+1 FOR 8)

BOTTOMLESS MIMOSAS 35
Mix and Match +4
Flavors: Mango, orange, pineapple, passion fruit, peach, cranberry and black cherry

Two-hour pour, no judgment

Day Drinking, Done Right

APEROL SPRITZ **16**
Aperol, Prosecco, orange

HUGO SPRITZ **16**
Elderflower, Prosecco, mint

LILLET SPRITZ **16**
Lillet blanc, Prosecco, cucumber

CAPRI SPRITZ **18**
Italicus Bergamotto, Prosecco, lemon sour, soda

TEQUILENO SUNRISE **18**
Mango, orange, cherry

FRENCH 75 ..... **17**
Gray Whale gin, Prosecco, lemon juice

Wake Up Call

BARBAJADA **6**
Double strong coffee, hot chocolate

ICED COCONUT MOCHA **8**
Cold brew, coconut milk, chocolate syrup, toasted coconut

DIRTY COFFEE **6**
Double shot espresso, cold milk

AFFOGATO **8**
Vanilla ice cream, espresso

ICED CHAI VANILLA LATTE **7**
Chocolate Cold Foam

SPIKE YOUR COFFEE

BAILEYS **6**

PATRON XO **9**

FOR THE TABLE

To start or share

JUMBO WINGS
Eight per order — buffalo, blue cheese dip 18 · Thai chili 19

CRISPY BRUSSELS SPROUTS 14
Lemon garlic aioli

TRIO DIP 17
Caramelized onion, hummus, baba ganoush, pita, cucumber

ZUCCHINI FRIES 16
Hand cut, roasted red pepper dip

12" HEARTH-FIRED PIZZAS

WHITE MARGHERITA 17
Blistered cherry tomato, burrata, basil

57 PEPPERONI STYLE 23
Pepperoni, Prosciutto di Parma, burrata, red sauce, basil

VEGGIE 18
Mushroom, red onion, spinach, roasted red pepper, shredded mozzarella, red sauce

TRUFFLE MUSHROOM 21
Wild mushroom, roasted garlic, shredded mozzarella, goat cheese, truffle essence

EVERYTHING "BAGEL" PIZZA 18
Scrambled eggs, sausage, tomato, cheddar cheese, cream cheese, scallions, everything crust

Sub cauliflower crust (gluten free) +5

Weekly Specials

HAPPY HOUR
Tuesday–Friday 4–7 · Saturday 4–6 · Sunday 2–5

BURGERS & BOTTLES — TUESDAY
$10 burgers · 50% off select wine bottles

LADIES NIGHT — THURSDAY
Complimentary bubbly, 4–7

OYSTER THURSDAYS
$3 oysters · $12 Gray Whale gin specials

MAIN PLATES

HALF CHICKEN 26
Roasted fingerling potatoes, heirloom carrots, spinach, au jus

FULL RACK BABY BACK RIBS 39
Hand-cut fries, house slaw — half rack 29

STEAK FRITES 45
12oz NY Strip, hand-cut fries, Sauce au Poivre

SANDWICHES & SALADS

All sandwiches served with hand-cut fries or mixed greens, truffle fries +4

THE 57 BURGER* 19
Half-pound, two toppings, brioche bun

> **Toppings:** bacon, mushroom, onion, roasted pepper, American, cheddar, provolone, Swiss, blue cheese · goat +3 · avocado +3

SMASH BURGER 21
Two patties, caramelized onions, American cheese, Sauce #4

MUSHROOM SWISS TURKEY BURGER 17
Half-pound, secret sauce, brioche bun

BLACKENED MAHI REUBEN 18
Swiss, sauerkraut, 1000 Island, rye bread

"PHILLY" GRILLED CHEESE 23
Shaved rib eye, tomato jam, caramelized onion, mozzarella, provolone cheese, Challah bread

CAESAR SALAD 15
Romaine, shaved parmesan, croutons

GARBAGE SALAD 18
Cured salami, provolone, fresh mozzarella, red pepper, chickpea, iceberg, house ranch

WEDGE SALAD 18
Bacon, blue cheese crumbles, tomato, crispy red onion, iceberg, blue cheese dressing

CHICKEN AVOCADO SALAD 22
Grilled chicken, romaine, avocado, cucumber, tomato, radish, asparagus, green goddess

Add to any salad: chicken 6 · shrimp 9 · steak 16 · salmon 11

Private Events

Book our private party room, main dining room, bar/lounge, or outdoor patio for your next event

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18% gratuity automatically added to parties of 6 or more. Corkage fee $35.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CHEF-OWNER **MICHAEL ALTMAN** · EXECUTIVE CHEF **TREVOR SIMON**