

EATÓRI MARKET

ME NU

BRUNCH - SERVED SAT/SUN 11AM - 4PM

STARTERS

FIERY GRILLED SHRIMP 16

Cajun Dry Spice Rubbed,
Cocktail Sauce

CHARRED SHISHITO PEPPERS 10

Truffle Oil, Black Flake Salt,
Parmesan Cheese

EATÓRI CAESAR SALAD 12

Kale & Arugula Mix, Parmesan
Cheese, Red Pepper Flakes,
Toasted Crostini

Add Grilled Chicken - 6
Add Shrimp or Salmon - 8

SIDES

BRUSSELS SPROUTS 9

Honey, Truffle Oil, Parmesan
Cheese

FRIES OR HAND-CUT CHIPS 6

Add Truffle Oil & Parmesan - 3

HOME FRIES 6

Smashed Yukon Golds,
Mustard Aioli

BACON 5

TWO EGGS ANY STYLE 5

DESSERT

BREAD PUDDING 10

Served Warm with Berries, Chocolate
Sauce & Vanilla Bean Gelato

MAINS

AVOCADO TOAST 14

Chopped Avocado, Sundried
Tomatoes, Torched Feta, Sourdough

DINER BREAKFAST 14

Two Eggs Any Style, Bacon,
Home Fries, Toasted Crostini

EATORI BRUNCH BOWL 16

Creamy Pesto Couscous, Tomato,
Chickpeas, Serrano Peppers,
Poached Egg, Toasted Crostini

SHRIMP + GRITS 22

Cheddar Grits, Smoked Tomatoes,
Cherry Peppers, Capers, Fried Kale

EATÓRI BURGER 16

Wagyu Beef, Tarragon Truffle
Aioli, Arugula, Hand-Cut Chips

FRIED CHICKEN SANDWICH 16

Lettuce, Fried Pickles, Habanero
Mayo, Hand-Cut Chips

STEAK & EGGS 26

8oz Strip Steak, Soft
Scrambled Eggs, Chimichurri,
Sourdough Toast

CHICKEN + WAFFLES 16

Served with Umami Habanero
Syrup

LEMON RICOTTA PANCAKES 14

Served with a Limoncello
Glaze

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