

EATÓRI MARKET

MENU

SHAREABLES

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 - 9
Add Fiery Grilled Shrimp - 10
Add Grilled Salmon - 12

SIDES

BRUSSELS SPROUTS 9
Honey, Truffle Oil, Parmesan
Cheese

FRIES OR HAND-CUT CHIPS 10
Add Truffle Oil & Parmesan - 3

HOME FRIES 6
smashed Yukon Gold
Potatoes, Garlic, Red Pepper
Flakes, Tarragon Truffle Aioli

BERRY PARFAIT 12
Vanilla Yogurt, Assorted Berries,
Granola, Honey, Lemon

BACON 6

TWO EGGS ANY STYLE 5

ASSORTED BERRY BOWL 7

MAINS

AVOCADO TOAST 14
Chopped Avocado, Balsamic
Sundried Tomatoes, Torched Feta,
Sourdough

DINER BREAKFAST 16
Two Eggs Any Style, Bacon,
Home Fries, Crostini

EATÓRI BRUNCH BOWL 16
Creamy Pesto Couscous, Tomato,
Chickpeas, Jalapeño Peppers,
Poached Eggs, Crostini

SHRIMP + GRITS 22
Cheddar Grits, Smoked Tomatoes,
Cherry Peppers, Fried Kale, Crostini

EATÓRI BURGER 18
Short Rib Beef, Tarragon Truffle
Aioli, Arugula, Hand-Cut Chips

FRIED CHICKEN SANDWICH 16
Lettuce, Fried Pickles, Habanero
Mayo, Hand-Cut Chips

STEAK + EGGS 34
8oz Strip Steak, Three Eggs
Any Style, Chimichurri,
Sourdough Toast

CHICKEN + WAFFLES 16
Served with Umami Habanero
Sauce & Syrup

FRENCH TOAST 16
Jameson Batter, Lemon Icing,
Blueberry Compote,
Powdered Sugar

DESSERT 12

BREAD PUDDING
Served Warm with Berries, Chocolate Sauce &
Vanilla Bean Gelato