EATÓRI MARKET

MENU

BRUNCH - SERVED SAT/SUN 11AM - 4PM

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 6
Add Truffle Oil & Parmesan - 3

HOME FRIES 6
Diced 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

DESSERT

BREAD PUDDING 10
Served Warm with Berries, Chocolate Sauce & Vanilla Bean Gelato

MAINS

DINER BREAKFAST 16
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, Fried Kale

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 29
8oz Strip Steak, Three Eggs Any Style, Chimichurri, Sourdough Toast

CHICKEN + WAFFLES 16
Served with Umami Habanero Sauce & Syrup

FRENCH TOAST 14
Jameson Batter, Lemon Icing, Blueberry Compote, Candied Lemon, Powdered Sugar

ADD A JAMESON SHOT $5

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