

BRUNCH MENU

Selections will be presented to your guests in a custom menu.

For groups of 20 or more, actual counts on the Main Course must be given 3 days before the event.

MAINS

All eggs cooked scrambled or over-easy
Please select 4 options:

BISCUITS + GRAVY

[2] house-made buttermilk biscuits
w/ sawmill gravy + hashed browns
+ [2] cage-free eggs

1502 BREAKFAST*

[2] cage-free eggs, hashed browns
+ [2] Nueske's applewood-smoked bacon <gf>
+ sourdough toast

FRENCH TOAST

raisin-pecan bread, red wine poached pears,
chai syrup, whipped butter + pecans

THE HOT MESS

certified angus beef® pastrami, hashed browns,
braised cabbage, sawmill gravy
+ [2] cage-free eggs <gf>
+ sourdough toast

FISH + CHIPS

brew-battered catch-of-the-day,
garlic herb fries + house-made tartar sauce

COUNTRY FRIED STEAK*

breaded teres major, [2] cage-free eggs,
hashed browns + sawmill gravy

HOSTED BEVERAGES

fountain soda

coffee + hot tea

\$25 | GUEST

(not including additional beverages, sales tax, valet, or service charge)

Menu items are subject to seasonal changes
and fluctuation in pricing.