

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

Served w/ fruit, scrambled eggs, hashed browns + sourdough toast

Please select 4 options:

BISCUITS + GRAVY

[2] house-made buttermilk biscuits
w/ sawmill gravy

1502 BREAKFAST*

[2] cage-free scrambled eggs + [2] sausage links or
[2] nueske's applewood-smoked bacon <gf>

THE HOT MESS*

certified angus beef[®] pastrami,
braised cabbage + sawmill gravy <gf>

COUNTRY FRIED STEAK*

breaded teres major, sawmill gravy

RICE PORRIDGE

w/ basmati rice, coconut milk, fresh berries,
chia seeds + house-made granola <gf, v, ♻️> | 12.⁹⁵
<not served w/ eggs, hashed browns + toast>

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.