

SAVORIES

- CLASSIC OMELET (AGF)** 15
Bacon & melted American cheese. Served with seasoned home fries.
- VEGETABLE MEDLEY OMELET (AGF, VEG)** 16
A garden-fresh blend of spinach, basil, zucchini, tomatoes, garlic, & goat cheese. served with seasoned home fries.
- STREET CORN HASH (AGF, VEG)** 22
Seasoned corn & potato hash topped with two eggs any style, corn tortillas, black beans, pico de gallo, & a bright herb crema.
- SHORT RIB HASH (AGF)** 25
Tender braised short rib hash served with two eggs any style, challah bread, herb crema, & seasoned home fries.
- CHEESY TATER TOT HASH (AGF)** 22
Garlic parm fried tots & melted cheddar cheese, served with 2 eggs any style, buttered corn & leeks, sliced tomato& a bright herb crema.
- STEAK & EGGS (AGF)** 27
Braised Short Ribs served with two eggs any style & gravy. Served with challah bread & seasoned home fries.
- MORNING STAPLE BREAKFAST SANDWICH (AGF)** 16
Two fried eggs, maple-infused bacon, American cheese, & sriracha ketchup on a butter-toasted Portuguese muffin. Served with seasoned home fries.
Add Breakfast Sausage: \$3
- BREAKFAST BURRITO** 19
Flour tortilla packed with spicy sausage, scrambled eggs, pepper jack, pico de gallo, & chipotle aioli. Served with seasoned home fries. (Sub sweet potato for spicy sausage to make vegetarian)
- BREAKFAST CRUNCH WRAP** 19
Two fried eggs, spicy sausage, tater tots, avocado crema, & pepper jack cheese with mojo sauce in a crunchy shell & soft tortilla wrap. Served with seasoned home fries.
- HUEVOS RANCHEROS (AGF, VEG)** 19
Two eggs any style over crispy tortillas with roasted tomato salsa, fresh avocado, beans, & pepper jack cheese. Served with seasoned home fries.
- BREAKFAST STIR-FRY (AGF)** 19
Jasmine rice tossed with seasonal vegetables, bacon, and stir-fry sauce. Topped with a sunny-side egg, herb crema & scallions.
- TOFU SCRAMBLE (AGF, VEGAN)** 19
Seared turmeric tofu, cauliflower, sweet potato, & cherry tomatoes. Served with sourdough bread & seasoned home fries.
- BRUNCH FLATBREAD (AGF)** 22
Scrambled eggs, bacon, sausage, cheddar cheese, tater tots, chimichurri.
- BREAKFAST CARBONARA (AGF)** 24
Fettuccine tossed with bacon, black pepper, parmesan, topped with two eggs any style, hollandaise, & fresh scallions.

THE BENEDICT COLLECTION

Our signature Benedicts feature two poached eggs & rich hollandaise on a butter-toasted Portuguese muffin, served with seasoned home fries. Topped with house-made chive chimichurri & your choice of:

Fried Chicken	19	Bacon	16	Short Rib Hash	22
Fried or Sauteed Shrimp	19	Pork Belly	19	Street Corn Hash (VEG)	19
Fried or Sauteed Cauliflower (VEG)	16	Braised Short Rib	22	Caprese (VEG)	17
				Cheesy Tater Tot Hash	19

SPECIALTY BENEDICTS

- CHICKEN & CORNBREAD BENEDICT** 27
Sweet cornbread topped with crispy fried chicken, charred jalapeño, & maple-infused bacon. Finished with two poached eggs, hollandaise, & chive chimichurri. Served with seasoned home fries.
- NASHVILLE HOT CHICKEN BENEDICT (AGF)** 27
Ciabatta garlic bread topped with Nashville hot fried chicken, pickles, & shredded cabbage. Finished with two poached eggs & hollandaise. Served with seasoned home fries.

THE "UNCH" IN BRUNCH

- Enhancements: Over Easy Egg \$4 | Bacon \$3 | Avocado \$3*
- BISTRO CHEESEBURGER (AGF)** 22
Classic beef burger with American cheese, lettuce, tomato, red onion & pickles on a potato bun. Served with garlic parmesan fries.
- CRUNCH WRAP BURGER** 22
Beef burger layered with pepper jack, pico de gallo, avocado crema, & mojo sauce inside a crunchy taco shell & soft tortilla wrap. Served with Cajun fries.
Vegetarian option available: Sub with a Veggie Burger.
- BURGER PARMESANA (AGF)** 22
Panko-crusted beef burger topped with marinara, mozzarella, & parmesan on a garlic potato bun. Served with garlic parmesan fries.
- VEGGIE BURGER (AGF, VEG)** 22
Sweet potato & black bean patty with cheddar, lettuce, tomato, red onion, pickled carrots, & avocado crema on a potato bun. Served with garlic parmesan fries.
- CRISPY CHICKEN CAESAR SANDWICH** 22
Panko fried chicken mixed with our signature caesar salad, on a toasted ciabatta roll. Served with fries;
- SPICY MAPLE CHICKEN SANDWICH (AGF)** 22
Fried chicken breast glazed in sweet chili maple, topped with tomatoes, pickles, slaw, & honey mustard on a potato bun. Served with Cajun fries.
- BBQ PORK BELLY SANDWICH (AGF)** 22
Crispy pork belly with cheddar, BBQ sauce, crispy onions, & chipotle-scallion aioli. Served with fries.
- PANINIS & MELTS**
- GRILLED CHEESE SANDWICH (AGF, VEG)** 16
A sophisticated classic with melted American & Swiss cheeses, fresh tomatoes & sweet caramelized onions on Challah bread, served with fries.
- AVOCADO BLT PANINI (AGF)** 18
Bacon, lettuce, tomato, & avocado crema, with chipotle aioli on sourdough bread. Served with fries.
Elevate your panini: Add Seared Salmon for \$8.
- GRILLED CHICKEN PESTO PANINI (AGF)** 22
Grilled chicken breast layered with fresh basil & pine nut pesto, mozzarella, & tomato. Finished with a balsamic drizzle on ciabatta bread. Served with fries.
- BACON SUPER MELT SANDWICH (AGF)** 22
A hearty melt featuring bacon, American & Swiss cheeses, two fried eggs, avocado crema, & tomato. Served with chipotle aioli on Challah bread. Served with fries.
- SHORT RIB MELT SANDWICH (AGF)** 23
Tender braised short rib with melted American & Swiss cheeses, crispy onions, & wilted greens on Challah bread. Served with fries.

SWEETS

- FRENCH TOAST (VEG)** 19
Challah bread dusted with cinnamon sugar & served with house-made vanilla butter & syrup.
- BANANA BREAD FRENCH TOAST (VEG)** 21
Griddled banana bread finished with a rich pecan rum syrup.
- PANCAKES (VEG)** 19
A stack of three classic pancakes served with house-made vanilla butter & syrup.
Elevate your stack: Add Blueberry, Banana, or Chocolate Chip for \$2.
- CINNAMON BUN SKILLET (VEG)** 14
Served warm in a cast-iron skillet & finished with plenty of melted icing.
- SWEET CORN BREAD (VEG)** 13
Warm, house-made cornbread served with house-made vanilla butter.
- BIRDS OVER BREAKFAST** 28
Hand-breaded fried chicken strips over challah bread french toast with melted leeks & roasted peppers. Finished with sweet chili syrup & vanilla butter.

SIDES

- TOAST (AGF,VEG)** 4
Your choice of butter-toasted Challah, Portuguese Muffin, Ciabatta, Sourdough, or Gluten-Free bread.
- AVOCADO TOAST (AGF,VEG)** 8
Freshly smashed avocado on Challah bread.
Enhance your toast: Sunny-Side Egg \$4 | Bacon \$3 | Pork Belly \$5 | Tomato \$1.
- SINGLE EGG ANY STYLE (AGF,VEG)** 4
- SINGLE PANCAKE (VEG)** 6
Your choice of Plain, or upgrade to Blueberry, Banana, or Chocolate Chip for \$1.
- FRUIT MEDLEY (AGF, VEG)** 11
A seasonal selection of fresh fruit.
- SIGNATURE POTATOES**
- French Fries (AGF, V) 9
- Garlic Parmesan Fries (AGF, VEG) 10
- Cajun Fries (AGF, V) 10
- Tater Tots (AGF, V) 10
- Seasoned home fries (AGF, V) 10
- Mashed Potatoes (AGF) 11
- Wasabi Mashed Potatoes (AGF) 12
- BREAKFAST MEATS (AGF)**
- Bacon 7
- Crispy Pork Belly 9
- Breakfast Sausage 7
- FROM THE GRILL (AGF)**
- Street Corn Hash 11
- Short Rib Hash 13
- Cheesy Tater Tot Hash 13

We are a scratch kitchen. We make every meal to order and use only the freshest ingredients. Sometimes, this takes a little longer to prepare, but we promise it will be worth the wait.

APPETIZERS

MUSSELS (AGF)	24
Sautéed in a rich cognac lobster cream sauce with fresh tomatoes & basil. Served with grilled bread.	
CRISPY KOREAN PORK BELLY (AGF)	19
Thick-cut pork belly, flash-fried for a perfect crunch & tossed in Korean BBQ sauce. Served with lettuce, pickled carrot, radish, scallion.	
FRIED CHICKEN STRIPS (AGF)	17
Hand breaded boneless chicken breast served with BBQ ranch for dipping.	
POTATO RICOTTA GNOCCHI (VEG)	19
Choice of burrata cream sauce & parmesan or lobster cream sauce & parmesan.	
TERIYAKI FRIED CAULIFLOWER (AGF, VEG)	17
Crispy cauliflower florets glazed in teriyaki & served with a sharp wasabi crema.	
SHORT RIB MAC N' CHEESE (AGF)	19
Creamy mac tossed with tender braised short ribs, caramelized onions & toasted breadcrumbs.	
STEAK BOMB SPRING ROLLS	16
A savory house favorite served with a side of horseradish aioli & Bistro steak sauce.	
SWEET CORN BREAD (VEG)	13
Warm, house-made cornbread served with smooth vanilla butter.	
COWBOY CORN DIP (AGF)	17
A warm blend of melted queso, corn salsa, bacon, & black beans. Served with crispy tortilla chips.	
BUFFALO CHICKEN DIP (AGF)	19
Shredded buffalo chicken breast with a three-cheese blend of mozzarella, cheddar, & blue cheese. Served with tortilla chips.	
SHEET PAN NACHOS (AGF)	24
Tortilla chips piled with pico de gallo, pepper jack cheese, avocado crema, scallions & baja sauce. Your choice of Roasted Veggies, Marinated Steak, or Chicken.	

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

AGF= Available Gluten-Free Veg = Vegetarian V= Vegan

SALADS/BOWLS

Enhancements: Grilled Chicken \$10 Panko Fried Chicken \$12 Braised Short Rib \$15 Grilled Steak \$15 Pork Belly \$12 Sautéed Garlic Shrimp \$12 Seared Salmon \$15 Seared Tofu \$7 Seared Tuna \$14	
CHOPPED CAESAR (AGF)	16
Romaine lettuce tossed with parmesan cheese, bread crumbs & our signature Caesar dressing.	
SOUTHWEST COBB SALAD (AGF)	16
Romaine lettuce topped with bacon, boiled egg, tomato, corn, black beans, & fresh avocado with a zesty baja ranch dressing.	
DATE SALAD (AGF, VEG)	16
A vibrant mix of greens, dried dates, pickled carrots, & radish. Finished with candied pecans, goat cheese & a bright citrus vinaigrette.	
TUNA POKE CRISPY RICE BOWL (AGF)	27
Ahi tuna tartare served over crispy rice with watermelon, cucumber, radish, & pickled carrots. Topped with fresh avocado, chipotle aioli, & a sweet glaze.	
STREET CORN BOWL (AGF, VEG)	19
Seasoned corn & black beans, pico de gallo, pickled onions & queso fresco. Finished with fresh avocado, cilantro aioli, & fresh lime. Add White Rice for \$3	
WARM BUDDHA BOWL (AGF, V)	20
A nourishing blend of quinoa, zucchini, chickpeas, sweet potato, beets & cauliflower. Topped with cashew sauce & fresh avocado. Add White Rice for \$3	

TACOS

All tacos are served with a side of savory black bean rice.	
BIRRIA TACOS (AGF)	17
Crispy corn tortillas filled with chili-braised beef & queso fresco. Topped with pico de gallo, fresh lime & a rich roasted tomato consommé.	
SHORT RIB CRUNCH WRAP TACOS (AGF)	17
The perfect texture blend of hard taco shells & soft flour tortillas, filled with tender braised short rib, pepper jack, avocado crema, & pico de gallo.	
VEGGIE CRUNCH WRAP TACOS (AGF, VEG)	17
The perfect texture blend of hard taco shells & soft flour tortillas, filled with seasonal vegetables, pepper jack cheese, avocado crema, & pico de gallo.	
CAULIFLOWER TACOS (AGF, VEG)	17
Corn tortillas topped with crispy cauliflower, avocado crema, queso fresco, & purple cabbage. Finished with cumin-toasted sunflower seeds & agave sriracha.	
SHRIMP TACOS (AGF)	17
Your choice of fried or sautéed shrimp in soft flour tortillas with purple cabbage, pico de gallo, & amarillo crema, dusted with Tajin.	
BRAISED PORK BELLY TACOS (AGF)	17
Soft flour tortillas with crispy pork belly, watermelon, & queso fresco. Finished with cilantro aioli, mojo sauce, pickled onions, & scallions.	
TUNA TACOS (AGF)	17
Flour tortillas featuring ahi tuna tartare, watermelon, & purple cabbage. Topped with sweet chili sauce, avocado crema, crunchy tortilla strips & scallions.	

ENTREES

All entrees listed below are Available Gluten-Free (AGF)	
BRAISED SHORT RIBS (AGF)	37
Tender slow braised beef served over potato & ricotta gnocchi with brussels sprouts in a burrata cream sauce.	
100Z PRIME BISTRO STEAK (AGF)	39
Grilled to your preference & served with mashed potatoes, zucchini ratatouille, & a red wine demi-glace. Finished with house-made garlic compound butter. Enhance your steak: Add Sautéed Garlic Shrimp (\$12).	
CAJUN SHRIMP ALFREDO (AGF)	30
Sautéed blackened garlic shrimp, leeks, carrots, tomatoes, & spinach tossed with fettuccine in a zesty Cajun Alfredo sauce.	
PASTA BOLOGNESE (AGF)	29
A hearty house-made meat sauce of veal, pork, & pancetta tossed with fettuccine and served with fresh basil & parmesan.	
PEPPER SEARED TUNA (AGF)	34
Ahi tuna seared with a black pepper crust, served with wasabi mashed potatoes & sesame-sautéed leeks & carrots. Finished with a sweet glaze.	
MEDITERRANEAN SALMON (AGF)	33
Pan-seared salmon with tomatoes, capers, zucchini, & shallots. Served with black lentils & a bright citrus-herb finish.	
BURRATA CHICKEN MILANESE (AGF)	30
Panko-crusted cutlet with mixed greens, tomatoes, shallots, citrus vinaigrette, & a basil honey drizzle. Topped with burrata cheese & roasted tomato jus.	
SKILLET PAELLA (AGF)	38
A traditional feast of shrimp, mussels, chicken, & chorizo simmered with seasonal vegetables & fragrant saffron rice.	
CARNE ASADA (AGF)	38
Marinated steak served over street corn rice with blackened peppers & onions. Plated with grilled avocado & salsa verde.	

DRINKS/COCKTAILS

ORANGE JUICE	5	CAPPUCCINO	7
COFFEE	4	ESPRESSO	7
NITRO COLD BREW COFFEE	10	TEA	5
FEATURED COCKTAIL			
CUSTOMIZED BLOODY MARY			
Ask your server			
FEATURED MIMOSAS			
781 MIMOSA \$17			
Ketel One Orange, Champagne, Triple Sec, Orange Juice, on the Rocks			
MAN-MOSA \$17			
Vodka, Orange Juice, Miller High Life Pony Floater			
TITO - MOSA \$17			
Tito's Vodka, Elder Flower, Grapefruit, Prosecco			
BRUNCH COCKTAILS			
BISTRO PEACH OR RASPBERRY BELLINI			11
Vodka, Raspberry or Peach Purée, Champagne			
HAITIAN SON			16
Rhum Barbancourt, Grapefruit, Agave, Lime			
BISTRO SPRITZ			15
St. Germain, Sparkling Rosé, Sparkling Grapefruit			
PAIN KILLER			15
Gosling's Dark Rum, Orange Juice, Pineapple Juice, Coco Lopez, Nutmeg			
OFF THE CLOCK			16
House Infused Banana Tequila, Bailey's, Cinnamon			
MIMOSAS		COFFEE COCKTAILS	
TRADITIONAL	11	ESPRESSO MARTINI	17
BLUSHING	12	Vanilla Vodka, Kahlua, Baileys, Espresso	
Orange & Pineapple Juice, Grenadine, Champagne			
POMEGRANATE SUNRISE	13	BOURBON ESPRESSO OLD FASHIONED	14
Tequila, Pomegranate & Orange Juice, Lime, Agave, Champagne			
NEWPORT SHORTY	13	COLD WAKE UP CALL	14
Grand Marnier, Orange & Cranberry Juice, Champagne			
Whipped Cream, Vodka, Espresso, Chocolate Milk, On the Rocks			