

Late Breakfast Options

Eggs

Two Eggs Prepared Any Style \$12
Eggs served with roasted Breakfast potatoes, toast, butter and preserves

Three Egg Omelet / Egg White Frittata \$19

Choice of Fillings: Tomato, Mushroom, Peppers, Onion, Spinach, Kale
Jalapenos, Bacon, Ham, Cheddar, Swiss, Mozzarella, Goat Cheese

Warm Cornbread

Madeleines

Blueberry - Tarragon Jam \$9

Buttermilk Biscuits

House-Made Maple Butter \$10

Lacinato Kale Salad

Avocado, Blueberries, Onion, Red Peppers, Crispy Quinoa,
Shaved Parmesan, Blueberry Vinaigrette \$9

Greek Yogurt Bowl

House-Made Granola, Summer Peaches, Local Honey \$9

Chicken and Waffles

Golden Malted Waffle, Crispy Chicken Thigh,
Chile Infused Maple Syrup, Herb Butter \$19

Avocado Toast

Heirloom Tomatoes, Spring Radish, Poached Egg, Crushed Avocado \$16

Buttermilk & Banana Pancakes

Warm Nutella, Mascarpone, Caramelized Banana \$17

WEB Breakfast Burger

Brioche Bun, Bacon, Cheddar Cheese,
Sunny Side Egg, Caramelized Onion, Fries \$20

Middletown Valley New York Strip

Pepper Crusted Angus Steak, House Fries, Classic Mayonnaise \$30

Benedicts

Smoked Salmon: House Smoked Salmon, Hollandaise \$20

Crispy Chicken: E.F.C. (Ernell's Fried Chicken) & Sausage Gravy \$18

Traditional: Shaved Rosemary Ham \$17

Steak & Eggs Benedict \$24

Crispy Potatoes, Onions, Parsley and Chive \$5

Applewood Smoked Bacon \$6

Breakfast Sausage \$7



Libations

Cocktails

Orange Line Vodka, Dry Curaçao, Vermouth, Orange Juice, Peach Bitters \$15

Fraise Punch Rum, Yellow Chartreuse, Strawberry, Demerara Sugar \$15

High Tea Time Earl Gray-Infused Vodka, Lemon Sherbet, Bitters \$13

Kentucky Cold Brew Bourbon, Cold Brew Coffee, Amaro, Chocolate Bitters \$13

Mimosas

Bottomless Mimosa

(traditional only)

\$15

Fuzzy Navel Orange Juice, Peach Nectar \$12

Pama Mimosa Pomegranate Juice, Acai Juice, Blueberry Juice \$13

Sonora Prickly Pear Hibiscus Tea \$12

Bloody Mary's

St. Michael House Infused Pepper Vodka, Old Bay Rim \$14

On the Border Patron Silver Tequila, Jalapeno, Lucas Rim \$12

Mendocino Mary St. George Terroir Gin, Fennel, Black Salt-Rosemary Rim \$12

Bubbles

Montelliana, Prosecco, Veneto, Italy MV \$12

Domaine Carneros, Carneros, California, 2011 \$19

Nicolas Feuillatte, Brut, Chouilly, France, MV \$19

Veuve Clicquot, Brut, "Yellow Label", Reims, France, NV \$29

Krug, Brut, "Grand Cuvée", Reims, France, MV \$99

