



BRUNCH
PACKAGES



PLATED BRUNCH

SHARED FOR THE TABLE (PRE-SELECT ONE)

FRESH FRUIT BOWL

mixed berries + cantaloupe + whipped coconut cream

-or-

WARM CINNAMON STICKY BUNS

toasted pecans + cream cheese frosting + mixed berries

CHOICE OF MAIN (PRE-SELECT THREE)

2 EGGS ANY STYLE

rustic toast

EGGS BENEDICT

ham + poached eggs + english muffin + hollandaise + breakfast potatoes

PROTEIN OMELETTE

egg whites + chicken + spinach + mushrooms + breakfast potatoes

BREAKFAST BURRITO

whole wheat chipotle flour tortilla + scrambled eggs + chorizo
+ jack cheese + roasted tomato salsa + sour cream + pico de gallo

CHEESEBURGER

certified angus beef + pimento cheese + pickle sauce
+ onion + lettuce + tomato + fries

LOLLIPOP CHICKEN WINGS

blue cheese + buffalo style

RED VELVET OREO WAFFLES

whipped cookies & cream cheese + shaved dark chocolate
+ fresh strawberries + maple syrup

\$29 PER PERSON

All non-exclusive groups are subject to prevailing tax,
18% gratuity and 5% large party service fee

All exclusive/full-venue buyouts are subject to prevailing tax,
19% gratuity and 5% large party service fee for full venue buyout



PLATED BRUNCH

SHARED FOR THE TABLE (PRE-SELECT TWO)

WARM CINNAMON STICKY BUNS

toasted pecans + cream cheese frosting + mixed berries

APPLE QUINOA SALAD

chickpeas + apples + gouda + roasted pumpkin seeds + apple vinaigrette

AVOCADO TOAST

oven roasted tomatoes + olive oil + preserved lemon + artisanal toasted bread

CHOICE OF MAIN (PRE-SELECT THREE)

PROTEIN OMELETTE

egg whites + chicken + spinach + mushrooms + toast

HAM, EGG & CHEESE CROISSANT

2 fried eggs + american cheese + country ham + croissant + breakfast potatoes

CHICKEN & WAFFLES

buttermilk fried chicken + made to order waffles + spiced agave nectar + bourbon maple syrup

D.O.C. FLATBREAD

mozzarella + basil + tomato sauce

CHEESEBURGER

certified angus beef + pimento cheese + pickle sauce + onion + lettuce + tomato + fries

PRIME RIB FRENCH DIP

sliced prime rib + caramelized onions + swiss cheese + horseradish cream + herb au jus + fries

RED VELVET OREO WAFFLES

whipped cookies & cream cheese + shaved dark chocolate + fresh strawberries + maple syrup

\$35 per person

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BEVERAGE OPTIONS

CONSUMPTION BAR

all beverages are based on consumption and added to the final bill

BEER AND WINE PACKAGE

two hour package of draft beer + house red and white wine + soft drinks + juices

(\$35.00 Per person)

ESSENTIALS BAR PACKAGE

two hour package of house brand cocktails + draft beers and house red and white wine + soft drinks + juices

(\$45.00 Per person)

PREMIUM BAR PACKAGE

two hour package of premium brand cocktails + wines by the glass + draft and bottled Beer + soft drinks + juices

(\$55.00 Per person)

MORNING LIBATIONS

BOTTOMLESS MIMOSAS OR APEROL SPRITZ

\$19 per person

BOTTOMLESS MICHELADA (Bottomless Bloody Mary +10)

\$19 per person

BUBBLES FOR BREAKFAST

\$75 / 750ml mumm + dozen oysters + juice + fruit

SANGRIA

\$45 / carafe red or white

BRUNCH ENHANCEMENTS

SHELLFISH TOWER MP

poached maine lobster + black tiger shrimp + shucked oysters + mignonette + cocktail sauce + louis sauce + fresh lemons

SHRIMP COCKTAIL 15

poached maine lobster + black tiger shrimp + shucked oysters + mignonette + cocktail sauce + louis sauce + fresh lemons

HAND SHUCKED OYSTERS three for 10 • six for 20 • twelve for 40
cocktail & mignonette sauce + fresh lemon

FAMILY STYLE SIDES

MIXED BERRY BOWL 4

BREAKFAST POTATOES 7

CRISPY SKINNY FRIES 6

CRISPY BACON 6

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