

# BRUNCH



## STARTERS

<b>Donut Basket</b>	18
Chefs' daily selection of Donuts	
<b>Smoked Salmon Carpaccio</b>	24
Herbed Cream Cheese, Red Onion, Capers, Tomato	
<b>Shrimp Cocktail</b>	22
Cocktail Sauce, Old Bay Dijonaise	
<b>Caviar Lobster Rolls</b>	38
Everything Spice, Fresh Herbs, Lemon Mayo	
<b>Crispy Wings</b>	24
Choose One Flavor	
Salt N Lemon Pepper / Buffalo / Spicy Korean Gochujang	
<b>Spinach Crab Dip</b>	28
Roasted Garlic, Artichoke, Warm Chips	
<b>Tailgate Nachos</b>	30
Carne Asada, Tajin Chips, Pico De Gallo, Guacamole, Queso	

## BREAKFAST OF CHAMPIONS

### American Breakfast | 26

Two Eggs, Crispy Potatoes, Sourdough Toast, Choice of Bacon or Sausage

### Smoked Brisket Chilaquiles | 24

Salsa Roja, Avocado, Sunny Side Eggs

### Truffle Omelette | 22

Parisian Ham, Swiss Cheese, Truffle, Arugula

### Corned Beef Hash Benedict | 24

Corned Beef, Potato Cake, Hollandaise

### Crab Cake Benedict | 32

Crab Cake, Old Bay Cheddar Biscuit, Spinach, Hollandaise

### New York Steak & Eggs\* | 45

Two Eggs, Crispy Potatoes, Garlic Chimichurri

## HEALTHY CHOICES

<b>Poke Bowl*</b>	26
Ahi Tuna, Jasmine Rice, Marinated Cucumber, Avocado, Sriracha Aioli	
<b>Avocado Toast</b>	19
Focaccia, Marinated Tomatoes, Ricotta, Soft Poached Egg, Chili Crunch	
<b>Chicken Caesar Salad</b>	24
Romaine Hearts, Parmesan Croutons, Garlic Caesar Dressing	
<b>Italian Chopped Salad</b>	24
Romaine, Artichoke Hearts, Roasted Tomatoes, Olives, Red Onion, Pepperoncini, Provolone, Parmesan, Genoa Salami, Red Wine Vinaigrette	
<b>Atlantic Salmon*</b>	34
Butternut Squash Puree, Roasted Delicata Squash, Frisee, Pomegranate, Pumpkin Seed	

## HANDHELDS

<b>Bacon Wagyu Smash</b>	32
Bacon-Onion Jam, American Cheese, Toasted Brioche Bun, Garlic Aioli	
Add Egg +3	
<b>Sourdough BLTE</b>	24
Smoked Bacon, Arugula, Roasted Tomato, Garlic Aioli, Egg	
<b>Turkey Bacon Wrap</b>	18
Cheddar Cheese, Roasted Tomato, Honey Mustard	
<b>Nashville Hot Chicken Sando</b>	28
Buttermilk Fried Breast, Flanker Hot Spices, B&B Pickles, Slaw, Sesame Seed Bun	
<b>Smoked Pork Dip Sandwich</b>	28
Pretzel Hoagie Roll, Caramelized Onions, Jalapenos, Provolone, Au Jus	

## FROM THE GRIDDLE

<b>Apple Cinnamon Stuffed French Toast</b>	24
Poached Apples, Cream Cheese, Streusel	
<b>Fall Spiced Belgian Waffle Dippers</b>	16
Orange Marmalade, Chocolate Sauce, Maple Syrup	
<b>Brown Butter Pancakes</b>	22
Roasted Walnuts, Banana, Whipped Butter, Maple Syrup	

## SIDES

Fries | 6 • Crispy Potatoes | 9 • Avocado | 5 • Pork Sausage | 9 • Smoked Bacon | 9

## BREAKFAST COCKTAILS

<b>Mango-Chelada</b>	12
Filthy Bloody Mary, Malacopa Mango Mix, Chamoy Mega Original Mix, Negra Modelo Lager Beer, Mango-Flavored Scotch Bonnet Sauce	
<b>VIP Espresso Martini</b> 	22
Brugal 1888 Rum, Borghetti Espresso Liqueur, Licor 43, Illy Espresso	
<b>Blushin' Paloma</b>	18
DeLeón Blanco Tequila, Lime, Prickly Pear, Fever Tree Pink Grapefruit, Coriander-Hibiscus Salt	
<b>Money Mike Mojito</b>	18
Havana Club Añejo Blanco Rum, Malacopa Piña Colada, Mojito Mix, Mint, Club Soda. Float of O.F.T.D. Rum	

## MIMOSAS

<b>Classic Mimosa</b>	12
Orange Juice, Cava	
<b>Flavored Mimosa</b>	13
Orange Juice, Cava, Float of Grand Marnier and choice of: Strawberry, Passion Fruit or Prickly Pear Puree	

## BLOODY MARY CART

HAIR OF THE DOG COCKTAILS SERVED TABLESIDE

Ask your server for details



 Vegan  Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

CARVER ROAD  
HOSPITALITY