

SILVER

NEW AMERICAN BRASSERIE



2 COURSE BRUNCH

CHOOSE ONE SHARING PLATE + ENTRÉE. 22
excludes tax and gratuity

◆ SHARING PLATES ◆

GOAT CHEESE BRUSCHETTA **VG** **V**

Pine-nut pesto, tomato, balsamic drizzle,
sunflower seeds, ciabatta.

cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g

CAULIFLOWER MEZZE **VG**

Cinnamon chipotle spiced, hummus, tzatziki, dill, candied
pistachios, pomegranate seeds, balsamic glaze.

◆ ENTRÉES ◆

PINEAPPLE RIGHT SIDE UP PANCAKES + EGGS

Caramelized pineapple, coconut, cinnamon powdered
sugar, raspberries, honey thyme butter, eggs
any style and choice of meat.

ROASTED VEGGIE HUEVOS RANCHEROS* **VG**

Butternut squash, beets, brussels sprouts, black bean,
peppers, scallions, quinoa, eggs over easy, goat cheese,
avocado mix, salsa roja, cilantro, crispy tortillas.

BISON HUEVOS RANCHEROS*

Chorizo and organic bison hash, eggs over easy, goat
cheese, avocado mix, salsa roja, crispy tortillas.

SOUTHERN EGGS BENEDICT*

American cured prosciutto, garlic kale and
leeks, pecans, grits cakes, bearnaise.

SPINACH, FETA + CREMINI MUSHROOM OMELET **VG**

Balsamic tomatoes, home fries with cholula onions, toast.

FLEXITARIAN HEALTHIER OPTIONS

V Lower in Fat or Cholesterol

GF Gluten-Free **VG** Vegetarian **V** Vegan