

SATURDAY & SUNDAY BRUNCH

- 15 Creole Benedict; Tasso Ham, Crawfish, Beurre Noisette, Potatoes
 - 11 Flatbread; Smoked Ham, Cheddar Cheese, Tomato Sauce, Scrambled Eggs
 - 11 Meat Omelet; Smoked Chicken, Leeks, Swiss, Chipotle Spread, Potatoes & Toast
 - 10 Veggie Omelet; Artichoke, Spinach, Shrooms, Pecorino, Caramelized Onion Puree, Potatoes
 - 10 Three Eggs Any Style; Choice of Sausage or Bacon, Potatoes & Toast
 - 14 Chicken Fried Pork Belly; Grits, Sausage Gravy, Poached Egg
 - 16 Crab "B.L.T"; Pork Belly, Tomatoes, Fried Egg, Potatoes
 - 11 French Toast; Seasonal Fruit, Vermont Maple Syrup
 - 13 Breakfast Sandwich; Carne Asada, Smoked Onion, Cotija Cheese, Chimichurri
 - 14.5 With Egg
 - 13 Chilaquiles; Tortillas, Chorizo, Guajillo Sauce, Cotija, Pico de Gallo, Poached Eggs
 - 15 Branch Burger; Hook's 3 Yr. Cheddar, Bacon Aioli, Onions, Pickle, Potatoes
 - 13 House Smoked Salmon, Baby Beets, Arugula, Pickled Onion, Bagel & Cream Cheese
 - 13 Smoked Trout Salad, Toasted Bagel
- | | |
|---|---|
| <ul style="list-style-type: none"> 3 Bacon 4 Chef's Sausage 4 Chorizo 3 Potatoes 6 Side of Fresh Fruit 1.5 White / wheat Toast / English Muffin | <ul style="list-style-type: none"> 3 Seasonal Juice
(Orange, Grapefruit) 5 Branch Bloody Mary; Reyka Vodka
(Meat or Veggie Skewer) 6 Modelo Michelada 5 Branch Mimosa or Bellini 9 Hum & Bubbles; Hum Botanical & Sparkling
Wine |
|---|---|
- ***Substitute Egg Whites for \$1.50

OUR ATRIUM IS AVAILABLE FOR PRIVATE EVENTS