

SUNDAY BRUNCH

BRUNCH COCKTAILS

Bazin's Bloody Mary

Our housemade mix with a perfect balance of flavor

Dirty Mary w/ Blue Cheese Olives

Our bloody mix with a splash of olive juice, traditional garnish, and three plump Hook's blue cheese stuffed olives

The Bellini

Our original recipe as made at Harry's Bar in Venice, Italy. Prosecco with white peach pureé and a splash of raspberry

Mimosa

Prosecco with orange juice

STARTERS

SWEET & SAVORY

Krispy Kreme Bread Pudding \$6

cappuccino sauce

Navajo Fry Bread \$5

rolled in cinnamon-sugar

Cheese Blintz \$6

orange zest, sour cherry compote

Avocado Toast \$7

multi-grain bread, Bulgarian feta

LUNCH ENTRÉES

Prime Brunch Burger \$15

American cheese, bacon, fried egg, melted onions, garlic-herb French fries

Filet Mignon

Cheesesteak Sliders \$14

garlic-herb french fries

GF Mustard Seed Crusted

Salmon Salad \$16

romaine lettuce, chickpeas, green beans, carrots, ginger-mustard vinaigrette

GF Jumbo Shrimp and Grits \$17

country ham, andouille, green onions, creole broth

BRUNCH ENTRÉES

Chicken & Waffles \$14

buttermilk fried chicken breast, bacon waffle, maple syrup, fried egg

Buttermilk Biscuit Eggs Benedict \$13

country ham, red-eye gravy, smoked paprika hollandaise

Charm City Eggs Benedict \$18

crab cakes, toasted brioche, hash browns, chive hollandaise

Norwegian Poached Eggs \$15

smoked salmon, smashed potatoes, chive hollandaise

GF Short Rib Hash \$14

potatoes, onions, poached eggs, smoky hollandaise

Fried Egg Sandwich \$10

grilled ham, cheddar cheese, hash browns

Breakfast Flatbread \$13

tomato, prosciutto, fontina, thyme, ricotta, fried eggs

Wild Mushroom Quiche \$12

gruyere cheese, arugula salad with beets and goat cheese

GF Huevos Rancheros \$13

pulled chicken, fried eggs, crème fraîche, chihuahua cheese, crispy corn tortilla

Roasted Red

Pepper Omelet \$12

caramelized onions, spinach, basil, goat cheese

Bananas Foster French Toast \$12

maple syrup, smoked bacon

Strawberry Belgium Waffles \$12

Chantilly cream, maple syrup

* THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GF INDICATES GLUTEN FREE