

SUNDAY BRUNCH

BRUNCH COCKTAILS

Bazin's Bloody Mary \$8

Our housemade mix with a perfect balance of flavor

Dirty Mary w/ Blue Cheese Olives \$10

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

The Bellini \$10

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

Mimosa \$9

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