BLOODY MARY	8	MIMOSA	4   22
vodka, housemade bloody mary mix	-	cava, fresh O.J.	
WEEKEND WARRIOR silver tequila, grapefruit, lime, habanero	10	<b>WHITE PEACH BELLINI</b> cava, white peach, peach schnapps	6
SUNRISE IN CABO silver tequila, rosé, strawberry, lemon	9	<b>BLOOD ORANGE BELLINI</b> cava, blood orange, peach schnapps	6
« AI	PPET	IZERS ———»	
ROADHOUSE WINGS Crystal hot sauce, smoked blue cheese dressing, celery	11	choice of bbq chicken or chili, creamy nacho chees	MALL <b>8</b> LARGE <b>1</b> se, jalapeños,
BRUSSELS & BLUE flash fried, bacon, balsamic glaze, smoked blue cheese	8.5	pico de gallo, sour cream CHICKEN BITES	9.
<b>COBB LETTUCE WRAPS</b> wood grilled chicken salad, blue cheese, bibb lettuce, candiec avocado, tomato, hard cooked egg, buttermilk dressing	<b>11.5</b> d bacon,	<sup>1</sup> / <sub>2</sub> pound brined tenders, flash fried, smoky honey r <b>FLASH FRIED CALAMARI</b> cherry peppers, caper aioli, marinara	nustard
BRU	NCH	DISHES	
<b>AVOCADO TOAST</b> <sup>*</sup> Grand Rustico, poached eggs, black bean salsa, feta cheese, cilantro, chili oil	13.5	CHICKEN, BISCUITS & GRAV flash fried chicken breast, housemade buttermilk bis country gravy, home fries	
HOUSE SMOKED SALMON AVO TOAST Grand Rustico, chilled & smoked salmon, guacamole spread,		<b>GREEK YOGURT PARFAIT</b> strawberries, blueberries, blackberries, granola, hon	ley
citrus vinaigrette tossed carrots, cucumbers, red onions, cris CHALLAH FRENCH TOAST macerated berries, citrus cream, crispy corn flakes	py capers 12	<b>ALL AMERICAN BREAKFAST</b> <sup>*</sup> two eggs your way, applewood smoked bacon, brio cup of fruit, choice of home fries or cheddar grits	che toast,
HOUSE SMOKED SALMON BENEDICT toasted brioche, chilled & smoked salmon, poached eggs, hollandaise, crispy capers, home fries, asparagus	* 13	<b>EGG WHITE FLORENTINE*</b> sautéed lemon spinach, grilled asparagus, garlic béo blistered tomatoes, pesto, parmesan, cup of fruit	11 Chamel,
<b>SHORT RIB BENEDICT</b> * toasted brioche, Chianti-braised short rib, poached eggs, hollandaise, mixed greens side salad	12.5	HUEVOS RANCHEROS <sup>•</sup> black bean purée, crispy tortillas, hot sausage hash,	two eggs
GREENS		SANDWICHE	S
MARKET SALAD mixed greens, grilled corn, avocado, tomatoes, housemade p blue cheese, sherry vinaigrette	<b>7.5</b> bickles,	<b>BRUNCH BURGER<sup>*</sup></b> Black Forest ham, pepper jack cheese, chipotle aiol lettuce, tomato, brioche bun, hand-cut fries	i, fried egg,
<b>ROADHOUSE SALAD</b> chopped romaine, grilled chicken, black beans, grilled corn, c avocado, tortilla strips, dried cranberries, pico de gallo, butter dressing, apple vinaigrette		<b>OPEN ROAD BURGER</b> * Wisconsin cheddar, tomato, romaine, onion ring, so brioche bun, hand-cut fries   add 3 oz. of braised s	
BLACKENED CHICKEN CAESAR romaine, garlic croutons, tomatoes, parmesan, Caesar dressir	<b>15</b>	<b>BACON BLUE BURGER</b> * blue cheese, applewood smoked bacon, romaine, c caramelized onions, brioche bun, hand-cut fries	hipotle aioli,
<b>GRILLED SHRIMP SALAD</b> mixed greens, grilled corn, tomatoes, golden beets, parmesar cheese crisps, scallions, blood orange vinaigrette	n <b>16</b>	<b>GRILLED CHICKEN SANDWIC</b> marinated grilled chicken, goat cheese, roasted red arugula, toasted ciabatta bun, hand-cut fries	
<b>GRILLED SALMON SALAD</b> <sup>*</sup> mixed greens, grilled corn, tomatoes, housemade pickles, goat cheese, garlic croutons, sherry vinaigrette	18	<b>EGGPLANT PARMESAN SAND</b> breaded eggplant, mozzarella, parmesan, toasted c marinara, mixed green salad, sherry vinaigrette	
FLAT IRON STEAK SALAD <sup>*</sup> mixed greens, grilled corn, avocado, tomatoes, housemade pickles, blue cheese, balsamic vinaigrette	18	FRIED CHICKEN SANDWICH brioche roll, shredded lettuce, dill pickles, dill pickle	e aioli, hand-cut fri
	SIE	ES	
	5	HOME FRIES	3
BACON Dodk belly	-	SWEET DOTATO EDIES	
BACON Pork Belly Eggs'	5 3.5	SWEET POTATO FRIES Hand-cut fries	5.

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GENERAL MANAGER REES FREIBERG | EXECUTIVE CHEF CRISTOBOL GUEVARA

\* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## **METROPOLITAN HOSPITALITY GROUP**