

SUNDAY BRUNCH

"210" BREAKFAST TACOS

◇ \$18 ◇

Scrambled Eggs, Refried Beans, Potato, Onion, Jansal Valley Bacon, Charred Salsa, Cabot Cheddar, Flour Tortillas

TIA'S CARNE GUISADA Y PAPAS TACOS

◇ \$19 ◇

Stewed Prime, Potato, Mexican Spice, Tomato, Cabot Cheddar, Refried Beans, Flour Tortillas, Charred Salsa

EGGS PURGATORY

◇ \$19 ◇

Spicy Tomato Fondue, Baked Eggs, Green Onion, Grilled Sourdough, Served in a Cast Iron Skillet

WAFFLE

◇ \$18 ◇

Blueberry Maple Syrup, Powdered Sugar, Jansal Valley Bacon

SMOKED SALMON BENNIE

◇ \$23 ◇

Wolferman's English Muffin, Whipped Cream Cheese, Poached Egg, Everything Spice, Dill Hollandaise, Home Fries

ASIAN GRILLED CAESAR SALAD

◇ \$16 ◇

Gem Lettuce, Parmesan, Fried Shallot, Toasted Panko

PETITE CHICORY SALAD

◇ \$13 ◇

Ricotta Salata, Herb Salad, Lemon, Extra Virgin Olive Oil, Rye Crouton

KENTUCKY HOT BROWN

◇ \$18 ◇

Smoked Turkey Breast, Jansal Valley Bacon, Grilled Toast, Sliced Tomatoes, Fried Egg, Gruyere Mornay

YESTER DEVIL'S SPIT BURGER

◇ \$20 ◇

Pepper Jack-Cheddar Fondue, Jansal Valley Bacon, curATE Comeback Sauce, House Made Sweet & Spicy Pickles, Shaved Onion, Lettuce, Potato Roll, House Cut Fries

CAJUN CHORIZO AND EGG PO' BOY

◇ \$19 ◇

Creole Spiced Scrambled Eggs, curATE Comeback Sauce, Roasted Peppers, Pepper Jack-Cheddar Fondue, Toasted Hoagie, Voodoo Chips

Add Avocado to any Dish ◇ \$4



BRUNCH COCKTAILS

MIMOSA ◇ \$14

Prosecco & Fresh Squeezed OJ

GRAND MIMOSA ◇ \$19

Includes a Float of Grand Marnier

BLOODY MARY ◇ \$14

House Mix and Tito's Vodka

PIMMS CUP ◇ \$16

Pimm's No 1, Cucumber, Strawberry, Basil, Lemon, Limonata

IRISH COFFEE ◇ \$14

Baileys, Jameson, Cream, Whipped Cream

BOTTOMLESS PIT COCKTAILS

MIMOSA ◇ \$48

Bottle of Prosecco and Carafe Fresh Squeezed OJ

BLOODY GOOD TIME ◇ \$44
Big Ol' Bucket of Bloody Marys

LIBATIONS

WHITE & ROSÉ WINES

Sauvignon Blanc

SILVERADO VINEYARDS ◇ \$13 / 50
Napa Valley CA 2018

Chardonnay

NOAH RIVER WINES ◇ \$13 / 50
Monterey CA 2018

Pinot Grigio

MONT MES ◇ \$11 / 42
Alto Adige Italy 2019

Torrontes

MYTHIC ESTATE ◇ \$11 / 42
Salta Argentina 2019

Chardonnay

GROTH ESTATE ◇ \$72 Bottle
Oakville Napa Valley CA

Pouilly-Fuisse

DOMAINE J.A. FERRET ◇ \$77 Bottle
Burgundy FR 2018

Rosé

LA SPINETTA ◇ \$13 / 50
Il Rosé DI Casanova Tuscany Italy 2020

RED WINES

Cabernet Sauvignon

ROTH ESTATE ◇ \$16 / 62
Alexander Valley CA 2018

Pinot Noir

ILLAHE VINEYARDS ◇ \$16 / 62
Willamette Valley OR 2019

Red Blend

OMEN ◇ \$14 / 54
Sierra Foothills CA 2018

Rhône

VIDAL-FLEURY ◇ \$12 / 46
Côtes du Rhône France 2017

Cabernet Sauvignon

CLOS PEGASE ◇ \$89 Bottle
Napa Valley CA 2017

Pinot Noir

FLOWERS VINEYARD ◇ \$88 Bottle
Sonoma Coast CA 2018

SPARKLING WINES

Prosecco

BORGIO MOLINO ◇ \$12 / 46
Treviso Extra Dry 2020

Sparkling Wine

SCHRAMSBERG ◇ \$78 Bottle
Blanc de Blanc ~ North Coast CA 2017

Champagne

R. DUMONT & FILS ◇ \$83 Bottle
Champagne Brut NV

BEERS AND ALES

GREEN STATE LAGER ◇ \$7

FIDDLEHEAD IPA ◇ \$7

RED DWARF AMBER ALE ◇ \$7

FOUNDERS PORTER ◇ \$7

SPECIALTY COCKTAILS

CURATINI ◇ \$15

Grey Goose, Pâma Pomegranate, Fresh Lemon, Splash Grand Marnier

POMEGRANATE PALOMA ◇ \$15

Illegal Mezcal, Grapefruit Juice, Pama Liqueur

FIG DARK 'N' STORMY ◇ \$15

Goslings Rum, Lemon Juice, Fig Preserves, Ginger Beer

GINGER MARTINI ◇ \$15

Green Mountain Vodka, Lemon, Domaine de Canton

FRENCH OLD FASHIONED ◇ \$15

Woodford Bourbon, Lillet, Luxardo, Bitters

SPICY LEMON LIME MARGARITA ◇ \$15

Ghost Tequila, Cointreau, Lemon, Lime, Agave