

## Winter Restaurant Week 2025

### **BRUNCH \$35**

#### FIRST COURSE

**Fruit Bowl** vegan

*assorted fruits*

**Greens Salad** vegan

*seasonal vegetables | date citrus vinaigrette*

**Little Gem Salad** vegetarian

*roasted garlic dressing | pecorino | radish | rustico crisps*

#### SECOND COURSE

**Roasted Cauliflower** vegan

*spiced carrot puree | toasted grains*

**The Monaco**

*two eggs any style | choice of bacon or sausage | breakfast potatoes | toast*

**Biscuits and Gravy**

*buttermilk biscuits | chicken andouille | gravy | poached eggs | herbs*

**Chix Waffler** gluten-free

*crispy fried chicken thighs | classic belgian waffle | bourbon maple syrup*

**Baked French Toast** vegetarian

*vanilla custard filling | powdered sugar | puffed rice | blueberry compote*

#### DESSERT

**Churros** vegetarian

with dipping sauce (dulce de leche, chocolate, raspberry)

**Seasonal Sorbet** vegan, gluten-free

tropical, hibiscus & pineapple, white peach