



Champagne Cart  
\$MP

Charcuterie Cart  
\$12 per person

Oysters  
Raspberry Mignonette. Lemons  
½ Dozen \$15  
Dozen \$25

Appetizers

- English Muffins \$9  
Pecan Butter. Peach Butter
- Seasonal Fruit \$11
- Pastry Board \$9  
Chef Selection
- Breakfast Salad \$16  
Heirloom Tomatoes. Poached Egg. Sheep's Feta. Herbs

Entrees

- Lobster Roll \$25  
Pink Peppercorn. Labneh. Brioche
- Steak & Eggs \$29  
6oz Grass Fed Filet. Peppers. Chilies. Chimichurri. Farm Eggs  
(upgrade to Akaushi NY Strip for additional \$10)
- Omelette \$16  
Spinach. Comtè Cheese. Petite Salad  
(with Caviar \$95)
- Vegan Chorizo Tacos \$15  
Potatoes. Blue Corn. Cilantro
- Chicken & Waffles \$25  
Roasted Chicken. Sourdough Waffles. Whipped Honey Butter
- Smoked Kingfish Salad \$21  
Rilleté. Preserved Buddha Hand. Mustard Greens
- Georgie Burger Melt \$19  
Dry-Aged Patty. Bacon. Fried Egg
- Pancakes \$16  
Clotted Cream. Praline

Sides

- Potato Hash \$10
- Creamed Spinach \$10