

# American Classics & House Favorites

## Small Bites

- Stuffed Monte Cristo Biscuits with House Guava-Chipotle Jam
- Stuffed Goetta, Egg & Cheese Biscuits
- Chicken & Waffle Bites with honey butter and maple drizzle
- Bacon, Egg & Cheese Breakfast Sliders
- Biscuits & Sausage Gravy Bites
- Cinnamon Bun Muffin with Cream Cheese Glaze

## Main Dishes

- **Country Fried Steak:** Hand-breaded beef steak fried until golden and crispy, topped with creamy sausage gravy. Served with home fries, fried eggs, and a warm, flaky biscuit.
- **Monte Cristo Sandwich Plate:** Ham and turkey layered with melted cheese on thick-cut bread, griddled until golden and lightly dusted, served with breakfast potatoes and fresh fruit.
- **Steak & Eggs:** Grilled steak cooked to order, paired with eggs any style and herb-roasted breakfast potatoes.
- **Country Breakfast Platter:** A hearty classic featuring eggs, bacon, sausage, breakfast potatoes, and toasted bread.
- **Breakfast Sausage & Egg Skillet:** Savory breakfast sausage sautéed with peppers and onions, finished with eggs and served hot from the skillet.
- **Buttermilk Pancakes:** Light and fluffy pancakes served warm with butter and maple syrup, house jams, and fresh fruit.
- **Belgian Waffles:** Crisp on the outside and tender inside, finished with butter, syrup, or fresh fruit.
- **Cream Cheese Cinnamon Bun Casserole:** House made cinnamon buns, diced and tossed with warm vanilla cream cheese.

## Salads

- Classic Caesar with Parmesan & House Dressing
- Apple, Walnut & Goat Cheese with Vinaigrette
- House Garden Salad with House Ranch or Herb Vinaigrette

## Desserts

- Assorted/ Seasonal Cookies
- Blueberry Cobbler with Buttery Crumble
- French Toast Cubes with Berry Compote

# American Southern

## Small Bites

- Pimento Cheese Biscuits
- Fried Chicken Biscuits
- Grits & Egg Cups
- Country Ham Biscuit Bites
- Shrimp & Grits Cups
- Cornbread Bites

## Main Dishes

- **Biscuits & Sausage Gravy:** Flaky biscuits smothered in creamy sausage gravy.
- **Chicken & Waffles:** Crispy fried chicken served over waffles with syrup and butter.
- **Shrimp & Grits:** Creamy stone-ground grits topped with sautéed shrimp and savory sauce.
- **Country Ham & Eggs:** Salt-cured ham served with eggs and classic sides.
- **Cheddar Grits:** Slow-cooked grits finished with butter and cheese.
- **Breakfast Potatoes:** Roasted or skillet-fried potatoes with herbs and onion.
- **Fried Green Tomatoes:** Crispy breaded green tomatoes with seasoning.
- **Bacon, Sausage & Ham Selection:** Classic Southern breakfast meats.

## Salads

- Southern Chopped
- Collard Green & Bacon
- Tomato Cucumber

## Desserts

- Banana pudding cups
- peach cobbler
- sweet potato pie bites

# Mexicana

## Small Bites

- Breakfast Burrito Bites
- Molletes Pequeños
- Chilaquiles Cups
- Enchilada Bites
- Elote Corn Cups
- Huevos con Papas Cups

## Main Dishes

- **Chilaquiles Rojos or Verdes:** Crispy corn tortillas simmered in red or green salsa, topped with crema, queso fresco, onion, radish and cilantro. Finished with eggs, chicken, and or steak.
- **Huevos Rancheros:** Fried eggs served over corn tortillas, smothered in warm ranchero salsa, beans, and fresh garnishes.
- **Huevos a la Mexicana:** Scrambled eggs cooked with tomato, onion, and jalapeño. Simple, comforting, and deeply traditional.
- **Breakfast Tacos:** Warm corn or flour tortillas filled with eggs, potatoes, chorizo, bacon, or vegetables, finished with salsa and fresh herbs.
- **Molletes:** Toasted bolillo bread topped with refried beans, melted cheese, and pico de gallo. A classic Mexican morning dish.
- **Tamales:** Steamed corn masa filled with chicken, pork, or vegetables, wrapped in corn husks. Commonly enjoyed for breakfast and brunch.
- **Chorizo con Huevos:** Mexican sausage scrambled with eggs, bold, savory, and rich in flavor.
- **Frijoles Refritos:** Slow-cooked and mashed beans finished with onion, garlic, and spices. A staple side for any Mexican brunch.

## Salads

- Fresh Fruit with Tajin & Lime
- Jicama Citrus
- Corn & Black Bean

## Desserts

- Churro Bread Pudding
- Tres Leches French toast
- Pan Dulce: Mexican Sweet Breads

# Caribbean

## Small Bites

- Jerk Chicken & Egg Cups
- Plantain & Egg Bites
- Empanaditas
- Pineapple Ham Skewers
- Island Rice Cups
- Coconut French Toast Cubes

## Main Dishes

- **Ackee & Saltfish:** Jamaica's national dish with salted cod, onions, peppers, and spices.
- **Fried Plantains:** Sweet ripe plantains fried until caramelized.
- **Callaloo with Eggs:** Leafy greens sautéed with onion, garlic, and spices, served with eggs.
- **Coconut Rice & Beans:** Rice cooked in coconut milk with herbs and spices.
- **Saltfish Fritters:** Crispy fritters with seasoned cod and herbs.
- **Caribbean Breakfast Sausage:** Spiced pork or chicken sausage with island seasoning.
- **Johnny Cakes or Fried Dumplings:** Lightly fried breads served warm.
- **Tropical Fruit Platter:** Mango, pineapple, papaya, and citrus.

## Salads

- Mango Cucumber
- Citrus Slaw
- Pineapple Mint Fruit Salad

## Desserts

- Rum Banana Bread Pudding
- Coconut Flan
- Pineapple Upside-Down Cake Bites

# Italiano

## Small Bites

- Frittata Squares
- Prosciutto & Egg Crostini
- Pancetta Panini Sliders
- Ricotta Bruschetta
- Polenta Bites
- Breakfast Arancini

## Main Dishes

- **Uova al Purgatorio (Eggs in Tomato Sauce):** Eggs gently poached in a rustic tomato sauce with garlic, olive oil, chili flakes, and fresh herbs. Served with crusty Italian bread.
- **Italian Frittata:** Baked egg dish prepared with seasonal vegetables, potatoes, onions, sausage, or cheese. Served warm or at room temperature.
- **Pane e Pomodoro:** Toasted Italian bread rubbed with garlic and topped with ripe tomatoes, extra virgin olive oil, and sea salt. A classic southern Italian staple.
- **Pane, Burro e Marmellata:** Fresh bread served with butter and assorted fruit preserves.
- **Arancini:** Crispy fried rice balls filled with ragù, mozzarella, or pistachio cream.
- **Fresh Ricotta with Honey:** Creamy fresh ricotta cheese served with local honey or sugar, accompanied by bread and seasonal fruit.
- **Pane e Formaggio:** Assorted Italian breads served with regional cheeses such as pecorino, caciocavallo, or fresh mozzarella, finished with olive oil.

## Salads

- Arugula & Parm
- Caprese Brunch Salad
- Roasted Antipasto Vegetables

## Desserts

- Tiramisu cups
- Cannoli Cream Parfaits
- Almond Cake with Berries

# Mediterranean

## Small Bites

- Mini Shakshuka Cups
- Falafel & Egg Bites
- Phyllo Triangles
- Hummus Crostini
- Za'atar Egg Toast
- Feta & Herb Egg Cups

## Main Dishes

- **Shakshuka:** Eggs poached in a spiced tomato and pepper sauce with garlic, cumin, and herbs. Served with warm bread.
- **Greek Yogurt with Honey & Nuts:** Thick strained yogurt topped with local honey, walnuts, and seasonal fruit.
- **Spinach & Feta Egg Bake:** Baked eggs with spinach, feta cheese, olive oil, and herbs.
- **Pita Bread & Mezze Spread:** Warm pita served with hummus, baba ghanoush, olives, and olive oil.
- **Labneh with Olive Oil:** Creamy strained yogurt topped with olive oil and herbs, served with bread or vegetables.
- **Falafel:** Crispy chickpea fritters served with tahini or yogurt sauce.
- **Halloumi or Grilled Cheese Plate:** Pan-seared cheese served warm with herbs and lemon.
- **Eggs with Herbs & Olive Oil:** Soft scrambled eggs finished with fresh herbs and high-quality olive oil.

## *Salads*

- Greek Salad
- Cucumber Yogurt
- Chickpea Herb Salad

## *Desserts*

- Baklava Bites
- Yogurt Cheesecake Cups
- Orange Olive Oil Cake

# Southeast Asian

## Small Bites

- Pork Belly & Egg Bites
- Scallion Fried Rice Cups
- Sesame Noodles
- Miso Egg Toast
- Soy-Glazed Mushrooms & Eggs
- Crispy Egg Rolls

## Main Dishes

- **Thai Omelet:** Fluffy fried omelet seasoned with fish sauce and herbs, served with rice.
- **Fried Rice with Egg:** Jasmine rice stir-fried with egg, vegetables, and light soy seasoning.
- **Congee (Rice Porridge):** Slow-cooked rice porridge topped with egg, scallions, ginger, and chili oil.
- **Vietnamese Egg & Pork Breakfast Plate:** Grilled pork or sausage with eggs, rice, and pickled vegetables.
- **Roti with Curry Sauce:** Flaky flatbread served with mild curry for dipping.
- **Coconut Milk Sticky Rice:** Sweet sticky rice finished with coconut milk and fruit.
- **Steamed Buns (Bao):** Soft buns filled with pork, chicken, or vegetables.
- **Lemongrass Breakfast Sausage:** Fragrant sausage seasoned with lemongrass and garlic.

## Salads

- Sesame Cucumber
- Ginger Slaw
- Cold Soba Noodle Salad

## Desserts

- Coconut Rice Pudding
- Matcha French Toast
- Honey Sesame Doughnut Holes