

Bubbles & Brunch

THE STUDIO

KITCHEN & COCKTAILS

PLATES

- Greek Yogurt Bowl**

GFO 13

Organic Granola, Candied Dates, Chia, Almonds, Banana, Berries, Honey
- Overnight Oats**

9

Strawberry Compote, Almond Butter, Chia, Strawberry, Banana, Blueberry, Maple Syrup
- Chocolate Chip Pancakes**

15

Maple Syrup
- Fried Chicken & Waffle****

17

Belgian Waffle, Crispy Chicken Breast, Hot Honey
- PB&J French Toast**

16

Thick-Sliced Brioche, Creamy Peanut Butter, Strawberry Compote, Vanilla Whipped Cream, Maple Syrup
- Shrimp & Grits***

18

Meadowlark Organic Grits, Garlic Butter Sautéed Shrimp, Creole Sauce
- Avocado Toast****

GFO 15

Sourdough Bread, Avocado Mash, Pickled Red Onion, Arugula, Chili Oil, Cage-Free Eggs

ADD NOVA LOX SALMON +4

ADD ANCHO-RUBBED GRILLED HANGER STEAK +8
- Classic Big Boy Burger****

18

Twin Patties, Big Boy Sauce, Iceberg Lettuce, American Cheese, French Fries
- EGG SPECIALTIES**

Eggs Any Style**

GFO 15

Cage-Free Eggs, Tri-Color Potatoes, Smoked Bacon or Sausage Links, Toast

Denver Omelet**

GFO 17

Ham, Mushrooms, Caramelized Onions, Gruyere, Tri-Color Potatoes, Toast

Egg White Omelet**

GFO 16

Griddled Cherry Tomatoes, Mushrooms, Spinach Cheddar, Tri-Color Potatoes

Brussels Sprout Hash**

GF 17

Brussels Sprouts, Sweet Potatoes, Apples, Smoked Bacon, Two Cage-Free Eggs, Scallions, Honey Drizzle

Crab Benedict* **

25

Lump Crab Cake, Poached Cage-Free Eggs, Brown-Butter Hollandaise, Old Bay, Tri-Color Potatoes

Classic Benedict**

GFO 17

English Muffin, Poached Cage-Free Eggs, Brown-Butter Hollandaise, Canadian Bacon, Tri-Color Potatoes

SIDES

- Smoked Bacon****

GF 6
- Pork Sausage Links****

GF 6
- Apple Chicken Sausage****

6
- Grits**

5
- Fruit Bowl**

GF 7
- Tri-Color Potatoes**

5
- Belgian Sugar Waffles**

10
- Toast | Bagel**

3

SWEETS

- Caramel & Sea Salt Coffee Cake**

6
- Blue Berry Upside-Down Cake**

6
- Corn Ice Cream**

GF 6

LIBATIONS

- Endless Mimosa**

25

1 ½ hour limit
- Mimosa Flight**

21

Choose Three Flavors: Cranberry, Elderflower, Pineapple, Orange or Raspberry
- Beermosa**

10

Spotted Cow, Fresh Orange Juice, Mathilde Peche Liqueur
- Kilbourn Coffee**

11

Buffalo Trace Bourbon Cream, Locally Roasted Valentine Coffee
- The Proper Wake-Up**

12

Wollersheim Bourbon, Coffee Liqueur, Orange Bitters
- Morning Mule**

12

Don Julio Blanco, Fresh Lime, Passionfruit, Ginger Beer
- Spiced Cranberry Fizz**

11

Brandy, Allspice Dram, Cranberry, Lemon, Cava
- Grasshopper Martini**

12

Crème de Menthe, Crème De Cacao, Half and Half
- Bloody Mary**

12

Vodka, Bloody Mix, Thoughtfully Garnished
- Mimosa**

12

Sparkling Wine, Orange Juice
- MOCKTAILS**

Apertif Spritz

10

Lyre's Aperitif Rosso, Grapefruit, Lemon

“Gin” + Tonic

10

Seedlip-Garden 108, Lime, Passion Fruit, Tonic

GF INDICATES GLUTEN FREE MENU ITEM
GFO INDICATES OPTION TO MAKE MENU ITEM GLUTEN FREE
* INDICATES MENU ITEM CONTAINS SHELLFISH
** Consuming raw or undercooked meats, poultry, and seafood may increase your risk of foodborne illness.