

Bubbles & Brunch

THE STUDIO

KITCHEN & COCKTAILS

PLATES

- Greek Yogurt Bowl**

GFO 13

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

9

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

15

Nut Butter, Maple Syrup
- Fried Chicken & Waffle****

17

Belgian Waffle, Crispy Chicken Breast,
Herb Butter, 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,
Cheddar, Tri-Color Potatoes
- Brussels Sprout Hash****

GF 17

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, Apricot Nectar, 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
- Apertif Spritz**

10

Lyre's Aperitif Rosso, Grapefruit, Lemon
- “Gin” + Tonic**

10

Seedlip-Garden 108, Lime, Passion Fruit, Tonic
- Galvanina Italian Soda**

5

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.