

BRUNCH

saturday & sunday

9am to 2pm

bloody marys

House

vodka, housemade mix, salt rim

The Pickle Rick

pickle-infused vodka, housemade mix, pickle juice, pickle salt rim

Gochujang

vodka, Korean liqueur, housemade mix, sesame oil, red chili paste, rice vinegar, pickled garlic, black sesame & salt rim

Everything & the Bagel

vodka, housemade mix, everything but the bagel seasoning, bite size piece of an everything bagel

Maria, Count Me In

jalapeño-infused tequila, housemade mix, tajín rim, fresh jalapeño slice

Bloody Mary Fleet

A flight of four mini bloody marys **20**
*House, The Pickle Rick,
Gochujang, Everything & the Bagel*

mimosas

8 Classic Mimosa 8

orange, pineapple, cranberry, grapefruit or pomegranate
Mimosa by the bottle \$32 with choice of two juices

9 Beermosa 7

the champagne of beers & a splash of OJ

10

Mega 'Mosa

Two bottles & your choice of juice **50**
Three bottles & your choice of juice **70**
Orange, pineapple, cranberry or grapefruit

9

brunch cocktails

9 Dad's Double Shot 10

brown sugar bourbon, chocolate liqueur, hazelnut liqueur, The Mill cold brew

Morning Martini 10

Tullamore Dew, amaretto, fresh orange

Cold Brew Martini 11

The Mill cold brew, coffee bean vodka, simple syrup, cocoa bitters

Garden Aperol Spritz 12

Chandon Garden Spritz, Aperol, soda, orange

starters

Deviled Eggs

bacon, bacon vinaigrette, pickled mustard seed **GS**

Dirty Devils | 13

Deviled Egg flavor of the month

Smoked Gouda Dip

red bell pepper, sea salt focaccia **v**

Crab Cakes

blue crab, cream cheese, red bell pepper, tomato, cucumber, lemon-herb aioli

Avocado Masala Toast

Indian-spiced, feta, tomato, cucumber, shallot, cilantro

Fleet Fries

house seasoning, bacon aioli **GS**

Bread Zeppelin

French bread, gorgonzola honey butter, fig jam **v**

soup & salad

12 Housemade Soup 6

Sweet Corn Chowder **v**

Tomato Bisque **GS, v**

Featured soup of the month

House Greens 10

tomato, radish, crispy red onion, red wine vinaigrette **v**

13 Caesar 10

romaine, parmesan, red onion, grilled sea salt focaccia

14 Cobb 11

mixed greens, crumbled bacon, cheddar,

diced egg, tomato, roasted corn,

11 crispy red onion, buttermilk-herb dressing **GS**

Soup & Salad 11

House Greens or Caesar & choice of soup

6

Add Ons

9 **grilled or crispy chicken (4), grilled shrimp (6), pan-seared salmon* (9), grilled sirloin steak* (7), crispy cauliflower (3)**

BRUNCH

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9am to 2pm

savory breakfast

Homeskillet * 13

smoked pork, dijon-roasted potatoes, fried eggs, onion, red bell pepper, cabbage, sweet & spicy sauce **GS**

Biscuit & Gravy * 13

housemade country sausage & bacon gravy, from scratch biscuit, fried eggs

Steak & Eggs * 23

8oz Top Sirloin, seasoned & grilled, dijon-roasted potatoes **GS**

Shrimp & Grits 16

bacon crumble, smoked gouda, cheddar, green onion, pepper sauce

Green Chile Chimichanga 15

bacon, scrambled egg, potato, cheddar, red pepper queso, salsa verde, cilantro, sour cream

sweet breakfast

Bourbon Peach Pancakes 12

toasted almond, blueberry rose confit, whipped cream **GS, V**

Lemon Cream Cheese Crepes 14

fresh blueberry and peach, basil, strawberry crème anglaise, maple-infused mini waffle, whipped cream **V**

Banana Bread French Toast 13

toasted almond, powdered sugar, espresso butter, maple syrup **V**

Add Ons \$5

two eggs & choice of applewood-smoked bacon or breakfast sausage

benedicts

*poached eggs *, toasted English muffin*

Crab Cake 17

Cajun hollandaise, dill, parsley

BLT 14

hollandaise, applewood-smoked bacon, tomato, romaine, sun-dried tomato jam

Chicken Florentine 15

dijon hollandaise, prosciutto, gruyère, spinach

handhelds

Served with House Greens, Caesar, soup or house fries

Brunch Burger * 18

Booth Creek Wagyu beef, fried egg, prosciutto, gruyère, micro greens, crispy red onion, fig jam, lemon-herb aioli, toasted croissant bun

White Cheddar Broccoli Burger 13

pecan, red onion, whipped feta, greens, sun-dried tomato jam, cracked oat bun **V**

801 Wagyu Burger * 17

Booth Creek beef, brie, bacon, micro greens, crispy red onion, sun-dried tomato jam, lemon-herb aioli, cracked oat bun

Everything Bagel & Lox 16

whipped feta, shallot, caper, radish, dill, deviled-egg mustard

fleetwood four 15

Two Eggs + **Choice of meat**
applewood-smoked bacon
breakfast sausage

+

Choose two add ons

Two pancakes **GS, V**
English muffin **V**
Everything bagel **V**
Biscuit and gravy
Texas toast **V**

Two mini waffles **V**
Cheesy grits **GS, V**
Blue crab cake
Dijon-roasted
potatoes **GS, V**

dessert

Sticky Toffee Cake 10

amaretto syrup, fig,
French vanilla ice cream **V**
**contains nuts*

Cadillac Brownie 10

Oreo cheesecake swirl, chocolate sauce,
French vanilla ice cream **V**

Peach Tartlet 10

Biscoff cookie crumble, blueberry-rose confit,
French vanilla ice cream **V**

V = vegetarian ingredients | **GS** = gluten-sensitive friendly

We use soybean oil in fryers that are used to prepare items containing gluten, shellfish & other meats.

We are not an allergen-free kitchen. Please inform us of any allergies or dietary restrictions upon arrival.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

