

BRUNCH

saturday & sunday
9am to 2pm

bloody marys

House 8
vodka, housemade mix, salt rim

The Pickle Rick 9
pickle-infused vodka, housemade mix,
pickle juice, pickle salt rim

Gochujang 10
vodka, Korean liqueur, housemade mix,
sesame oil, red chili paste, rice vinegar,
pickled garlic, black sesame & salt rim

Everything & the Bagel 9
vodka, housemade mix, everything but
the bagel seasoning, bite size piece of an
everything bagel

Maria, Count Me In 9
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

Classic Mimosa 8
orange, pineapple, cranberry, grapefruit or pomegranate

Mimosa by the bottle \$32 with choice of two juices

Beermosa 7
the champagne of beers & a splash of OJ

Mega 'Mosa

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

brunch cocktails

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 12
bacon, bacon vinaigrette,
pickled mustard seed **GS**

Dirty Devils | 13

Deviled Egg flavor of the month

Smoked Gouda Dip 13
red bell pepper, sea salt focaccia **V**

Crab Cakes 14
blue crab, cream cheese, red bell pepper,
tomato, cucumber, lemon-herb aioli

French Toast Dunkers 9
egg battered bread sticks, cinnamon & sugar,
maple syrup for dipping

Fleet Fries 6
house seasoning, bacon aioli **GS**

Brunch Poutine 13
crunchy mini potato cakes, country-style
pork gravy, bacon crumble, shredded white
cheddar, sunny-side up egg & green onion

soup & salad

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**

Caesar 10
romaine, parmesan, red onion,
grilled sea salt focaccia

Cobb 11
mixed greens, crumbled bacon, cheddar,
diced egg, tomato, roasted corn,
crispy red onion, buttermilk-herb dressing **GS**

Soup & Salad 11
House Greens or Caesar & choice of soup

Add Ons

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

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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**
- 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 | Two mini waffles V |
| English muffin V | Cheesy grits GS, V |
| Everything bagel V | Blue crab cake |
| Biscuit and gravy | Dijon-roasted potatoes GS, V |
| Texas toast 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.

