

bottomless brunch buffet

adults \$22 | kids 12 & under \$11

Indulge in unlimited trips to our new brunch buffet, loaded with breakfast staples like **bacon, sausage links, biscuits and gravy, country-style potatoes, seasonal fruit, chicken nuggets, waffles, pastries, mixed green salad with our housemade dressings, and scrambled eggs with tortillas, cheddar, sour cream & green chile salsa.**

Plus your choice of unlimited **gluten-free pancakes, Texas toast, or apple turnover** directly from the kitchen.

Like to DIY? Try our Build Your Own Bloody Mary Bar!

starters

- Deviled Eggs** 12
our OG egg topped with smoky bacon & pickled mustard seed, served on bacon vinaigrette-dressed greens **GS**
- Dirty Devils** 13 
seasonally inspired flavors from our kitchen, wrapped in our house-made eggs, ask your server for details
- French Toast Sticks** 11
thick-cut bread coated in a cinnamon & sugar batter, dusted with powdered sugar, & served with maple syrup **V**
- Truffle Fries** 11
crispy pub fries tossed in white truffle oil, with grated parmesan & parsley **GS**

handhelds

- served with fries, country-style Dijon potatoes, Mixed Greens salad or bowl of soup*
- Brunch Burger** * 18 
grilled Angus beef & ham, topped with Swiss cheese, a gooey fried egg, greens, crispy onion, fig jam, & lemon-herb mayo on a toasted bun
- Steak & Egg Sammie** * 16
tender beef topped with a gooey fried egg, smoked gouda cheese, caramelized onion, & house steak sauce on a toasted everything bagel
- 801 Burger** * 17
grilled Angus beef with bacon, brie, greens, crispy onion, sun-dried tomato jam, & lemon-herb mayo on a toasted bun
- BLT Benedict** * 15 
applewood smoked bacon & soft poached eggs, served open face on a toasted English muffin, topped with hollandaise, romaine lettuce, & heirloom tomato
- The Classic** 13
marinated & hand-breaded chicken, fried golden brown, with mayo & pickle on a toasted bun

savory eats

- Homeskillet** * 15
slow braised pork, Dijon-roasted potato hash, with cabbage, red pepper, & onion topped with gooey fried eggs, & our signature sweet & spicy sauce **GS**
- Green Chile Chimichanga** 15 
scrambled eggs, bacon crumble, & potato rolled into a flour tortilla & fried, topped with green chile cheese sauce, sour cream, & cilantro
- Shrimp & Grits** 16
cheddar & smoked gouda grits topped with jumbo grilled shrimp, bacon crumble, red pepper, green onion, & green chile salsa **GS**
- One Hit Wonder** 16
a single plate pass through our **bottomless brunch buffet**
add gluten-free pancakes, Texas toast, or apple turnovers for an additional charge
- Soup & Salad** 11
mixed greens, red onion, tomato, radish, cucumber, with red wine vinaigrette, buttermilk ranch, or honey-dijon dressing & a choice of creamy tomato or house special soup

sweet treats

- Pancakes** 12
gluten-free buttermilk cakes, stacked & topped with toasted pecan, maple syrup, & whipped cream **GS, V**
- Banana Nut French Toast** 13
griddled house-baked banana bread drizzled in maple syrup & topped with espresso butter & toasted almond **V**
- Apple Turnovers** 9
sugared puff pastry stuffed with cinnamon & sugar apples, baked in house & garnished with cinnamon caramel sauce & toasted almonds **V**

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.

V = vegetarian ingredients

GS = gluten-sensitive friendly

 = Fleetwood favorites

BRUNCH BAR

bloody marys

House

vodka, housemade mix, salt rim

The Pickle Rick

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

Gochujang

vodka, 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, 'lil bit 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

The Pickle Rick, Gochujang, House, Everything & the Bagel

mimosas

orange, pineapple, cranberry, or grapefruit

8

Beermosa

the champagne of beers & a splash of juice

9

Classic Mimosa

8 glass | 24 bottle

10

Mega 'Mosa

Upgrade to our shareable tabletop goblet to keep the prosecco flowing!

Two Bottles

serves approximately 4-6 guests

42

Three Bottles

serves approximately 8-10 guests

56

9

9

brunch cocktails

Dad's Double Shot

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

10

Morning Martini

Tullamore Dew, amaretto, fresh orange

10

Cold Brew Martini

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

11

Laguna Sunrise

white rum, peach schnapps, orange juice, grenadine

7

build your own bloody mary bar 12

step one: choose your liquor

Prairie Wolf Vodka | Tito's | Pickle-Infused Vodka | Mi Campo Tequila
Jalapeño-Infused Tequila | Old Grand-dad Bourbon | Prairie Wolf Gin

step two: choose your rim

Salt | Pickle Salt | Everything but the Bagel Seasoning
Jalapeño Salt | Fleetwood Signature Salt | Tajín

step three: choose your mix

Head to our bloody mary bar, where you'll flavor our housemade mix with any combination of sauces and seasonings.

step four: choose your skewer

Load it up with today's selection of meats, cheeses, veggies, and more.

One skewer not enough? Add a second skewer for \$3