

# brunch

## RAW BAR

**Raw Oysters\*** EAST COAST 3.75 EACH / GULF 3 EACH  
served with mignonette & cocktail sauce  
half dozen minimum

**Bubbles & Champagne\*** 100  
one dozen east coast oysters & bottle of Champagne

## STARTERS

**Homemade Herb Biscuits**  
four biscuits with seasonal jam 9  
two biscuits with italian sausage-cream gravy & tabasco 12

**Deviled Eggs** 9 FOR THREE EGGS  
horseradish, crispy fried chicken, maple drizzle

**Whole Grilled Artichoke** 16  
fresh herbs, lemon aioli

**Smoked Beef Carpaccio\*** 18  
sliced tenderloin, fried capers, parmesan, spicy mustard,  
arugula, lemon

**Fancy Toast** 14  
wheat bread, avocado, goat cheese, crispy prosciutto,  
heirloom cherry tomatoes, pickled red onion, basil, saba

**Cheese Board** 24  
barely buzzed cheddar - mt. tam triple cream - bay blue  
served with fresh honeycomb, candied pecans, water crackers

**Charcuterie Board** 24  
spicy coppa - salami - prosciutto  
dijon mustard, house pickled cauliflower, relish pickles,  
caper berries, water crackers

## SALADS 4 AVOCADO / 6 CHICKEN / 12 SALMON / 12 GULF SHRIMP (4)

**Caesar Salad\*** 15  
romaine, hearts of palm, fried capers, croutons,  
parmigiano-reggiano

**Kale Salad** 15  
chopped kale, pecorino, toasted walnuts, dried cranberries,  
maple red wine vinaigrette

**Apple Salad** 15  
mixed greens, granny smith apples, candied pecans,  
goat cheese, apple vinaigrette

**Salmon Citrus Salad\*** 24  
mixed greens, cucumbers, dried cranberries, toasted almonds,  
orange, grapefruit, goat cheese, champagne vinaigrette

## SIDES

**Bacon** 7

**Quinoa & Kale** 5

**Tender Belly Sausage** 7

**Hand-Cut Fries** 8

**Fresh Fruit** 5

**Potato Hash** 5

## PLATES

**Fruit & Granola Parfait** 12  
homemade granola, greek yogurt & seasonal fruit

**Buttermilk Pancakes** 14  
macerated berries, whipped cream, brandied pecans,  
bacon or sausage

**Chicken & Waffles** 20  
belgian waffles, two pieces of rfc, maple syrup

**Smoked Salmon Carpaccio** 20  
cream cheese, smoked salmon, cucumber, red onion, caper,  
dill, sourdough toast

**Eggs Benedict\*** 16  
14 FLORENTINE / 18 SMOKED SALMON / 30 LOBSTER / 30 CRAB CAKE  
poached egg, crispy prosciutto, hollandaise served with  
potato hash

**Eggs Your Way** 14  
two cage free eggs with hash, bacon or sausage, biscuit or toast  
served with salsa & butter

**Baked Eggs\*** 16  
pomodoro sauce, italian sausage, basil, parmesan,  
grilled sourdough

**Huevos Rancheros\*** 16  
refried beans, crispy tortilla, two over-easy eggs,  
ranchero salsa, queso fresco, cilantro, potato hash

**Steak & Eggs\*** 28  
8oz hanger steak, two eggs your way, smothered in  
ranchero salsa, potato hash

**Breakfast Tacos** 14  
two breakfast tacos & lorenzo's salsa served with  
potato hash or fruit  
- avocado, egg & tomato  
- bacon, egg & cheese

## SANDWICHES SERVED WITH YOUR CHOICE OF FRUIT OR FRIES

**Crispy Chicken** 16  
fried chicken thigh, relish pickles, tarragon ranch, cheddar,  
lettuce, tomato on a bun

**Cheeseburger\*** 18  
house-ground beef, cheddar, coriander, onions, aioli,  
relish pickles, lettuce, tomato on a bun

**B.L.T.** 16  
+ 2 FRIED EGG / 16 LOBSTER  
bacon, lettuce, tomato, & pesto aioli on toasted wheat

**The Classic** 15  
roasted turkey, lettuce, tomato, cheddar, tomato aioli & bacon  
on toasted wheat

**Lobster Roll** MARKET WHEN AVAILABLE  
tarragon mayo, bibb lettuce, warm roll with fries

**Hot Honey Chicken Biscuit** 14  
crispy chicken thigh, herb biscuit, hot honey drizzle

## BRUNCH LIBATIONS

**Bloody Mary** 14  
Relish bloody mary mix, chili salt rim, pickled okra, celery

**Classic Mimosa**  
GLASS 10 / CARAFE OF OJ WITH BOTTLE OF PROSECCO 35

**Espresso Martini** 18  
Reyka Vodka, Espresso, Bailey's, Kahula, Vanilla

**Full Espresso Bar - Iced Coffee - Hot Tea**

\*Consuming raw or undercooked meats, poultry, seafood,  
or eggs may increase your risk of food borne illness

20% gratuity will be added for parties of six or more

RESTAURANT & BAR

# RELISH

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*Treat Yourself*