

brunch

BRUNCH COCKTAILS

“it’s not brunch without bubbles”

Classic Mimosa

GLASS 10 / CARAFE OF OJ WITH BOTTLE OF PROSECCO 40

Bloody Mary 14

Relish bloody mary mix, chili salt rim, pickled okra, celery

Espresso Martini 18

Reyka Vodka, Espresso, Bailey’s, Kahlua, Vanilla

Aperol Spritz 14

Aperol, Prosecco, Sparkling Water, Orange Slice

Coffee & Tea

- full espresso bar
- drip coffee
- iced coffee
- selection of hot tea

STARTERS

Homemade Herb Biscuits

four biscuits with seasonal jam 9

Deviled Eggs 9 FOR THREE EGGS

horseradish, crispy fried chicken, maple drizzle

Whole Grilled Artichoke 16

fresh herbs, lemon aioli

Whipped Feta 16

warm tomato confit, thyme, balsamic, grilled sourdough

Fruit & Granola Parfait 12

homemade granola, greek yogurt & seasonal fruit

Fancy Toast 14

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

Seasonal Burrata 20

pickled peaches, heirloom tomato, gooseberries, arugula, prosciutto, croutons, saba

SALADS 8 CHICKEN / 12 SALMON / 12 GULF SHRIMP

Caesar Salad* 15

romaine, hearts of palm, fried capers, croutons, parmigiano-reggiano

Kale Salad 15

torn 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

Crispy Chicken Salad 20

mixed greens, crispy chicken thigh, hard boiled eggs, blistered tomatoes, cheddar, avocado, green onion, croutons, tarragon ranch

Watermelon, Tomato & Feta 15

arugula, pickled onions, pepitas, breadcrumbs & basil lime vinaigrette

SANDWICHES SERVED WITH YOUR CHOICE OF FRUIT OR FRIES

Lobster Roll MARKET WHEN AVAILABLE

tarragon mayo, bibb lettuce, warm roll with fries

Cheeseburger* 19

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

Crispy Chicken Sandwich 18

fried chicken thigh, relish pickles, tarragon ranch, cheddar, lettuce, tomato on a bun

The Classic 15

roasted turkey, lettuce, tomato, cheddar, tomato aioli & bacon on toasted wheat

Pear & Brie Grilled Cheese 16

triple cream brie, bosc pears, blackberry jam, arugula, on sourdough

ENTREES

Buttermilk Pancakes 15

macerated berries, whipped cream, brandied pecans, bacon or sausage

Chicken & Waffles 20

belgian waffles, two pieces of RELISH fried chicken, maple syrup

Smoked Salmon 20

cream cheese, smoked salmon, cucumber, red onion, caper, dill, sourdough toast

Eggs Benedict* 17

14 MAKE IT FLORENTINE

poached egg, crispy prosciutto, hollandaise served with potato hash

Eggs Your Way 17

two cage free eggs with hash, bacon or sausage, biscuit or toast served with salsa & butter

Italian Baked Eggs* 18

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* 32

8oz hanger steak, two eggs your way, smothered in ranchero salsa, potato hash

Breakfast Tacos 16

two breakfast tacos & lorenzo’s salsa served with potato hash or fruit

Your choice of: avocado, egg & cheese OR bacon, egg & cheese

SIDES

Bacon 8

Quinoa & Kale 7

Breakfast Sausage 8

Hand-Cut Fries 8

Fresh Fruit 7

Potato Hash 7

*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

R

Treat Yourself