BRUNCH

BRUNCH COCKTAILS

CLASSIC MIMOSA
Glass 10
Carafe Of OJ With Bottle Of Prosecco 40

BLOODY MARY 16
Relish Bloody Mary Mix, Chili Salt Rim, Pickled Okra, Celery

ESPRESSO MARTINI 14
Reyka Vodka, Katz Coffee Espresso, Baileys, Kahlua, Vanilla

APEROL SPRITZ 14
Aperol, Prosecco, Sparkling Water, Orange Slice

STARTERS

HOMEMADE HERB BISCUITS 12
flaky biscuits with mixed berry jam

DEVILED EGGS (THREE EGGS) 12
horseradish, crispy fried chicken, maple drizzle

WHOLE GRILLED ARTICHOKE 20
fresh herbs, lemon aioli, grilled lemon

WHIPPED FETA 18
warm tomato confit, saba, basil, grilled sourdough

FRUIT & GRANOLA PARFAIT 16
homemade granola, Greek yogurt & mixed berries

FANCY TOAST 14
wheat bread, avocado, goat cheese, crispy prosciutto, heirloom cherry tomatoes, pickled red onion, basil, saba

SEASONAL BURRATA 20
prosciutto, cherry-fig compote, arugula, champagne vinaigrette, candied walnuts

SALADS

CAESAR SALAD* 16
little gem, hearts of palm, fried capers, croutons, parmigiano-reggiano

ROASTED HARVEST SALAD 16
mixed greens, butternut squash, chickpeas, red onion, feta cheese, red wine vinaigrette

APPLE SALAD 16
mixed greens, granny smith apples, candied pecans, goat cheese, apple vinaigrette

SALMON CITRUS SALAD* 28
mixed greens, cucumbers, dried cranberries, toasted almonds, orange, grapefruit, goat cheese, champagne vinaigrette

CRISPY CHICKEN SALAD 26
mixed greens, crispy chicken thigh, hard boiled eggs, blistered tomatoes, cheddar, avocado, green onion, croutons, tarragon ranch

KALE SALAD 16
shredded kale & napa cabbage, pecorino, toasted walnuts, dried cranberries, maple red wine vinaigrette

8 CHICKEN / 14 SALMON / 14 GULF SHRIMP
6 PROSCIUTTO / 6 AVOCADO

SANDWICHES

LOBSTER ROLL MARKET
tarragon mayo, bibb lettuce, warm roll

CHEESEBURGER* 21
freshly ground beef, cheddar, caramelized onions, aioli, relish pickles, lettuce, tomato, toasted brioche

THE CLUB 18
house roasted turkey, ham de Paris, lettuce, tomato, cheddar, tomato aioli, bacon, toasted wheat

PEAR & BRIE GRILLED CHEESE 18
triple cream brie, bosc pears, blackberry jam, arugula, on sourdough

SERVED WITH YOUR CHOICE OF FRUIT OR FRIES

ENTREES

BUTTERMILK PANCAKES 16
macerated berries, whipped cream, candied pecans, bacon or sausage

CHICKEN & WAFFLES 24
Belgian waffles, two pieces of RELISH fried chicken, maple syrup

SMOKED SALMON* 22
cream cheese, smoked salmon, cucumber, red onion, caper, dill, sourdough toast

EGGS BENEDICT* 19
MAKE IT FLORENTINE 16
poached cage-free eggs, ham on a toasted English muffin, topped with hollandaise and served with potato hash

EGGS YOUR WAY 19
two cage-free eggs cooked your way, served with potato hash, your choice of bacon or sausage, and biscuit or toast

ITALIAN BAKED EGGS* 22
pomodoro sauce, Italian sausage, basil, parmesan, grilled sourdough

HUEVOS RANCHEROS* 22
refried beans, ham, crispy tortilla, two over-easy eggs, ranchero salsa, queso fresco, cilantro, served with potato hash

STEAK & EGGS* 40
prime hanger steak, two eggs your way, ranchero salsa, served with potato hash

CROQUE MADAME 22
toasted brioche, ham de Paris, Gruyère, Mornay sauce, sunny-side egg

SIDES

BACON	10
QUINOA & KALE	9
BREAKFAST SAUSAGE	10
HAND-CUT FRIES	10
FRESH FRUIT	8
POTATO HASH	8

RELISH RESTAURANT & BAR

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

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