

BRUNCH AT BRIDGES

~without a cocktail it's just breakfast~

Fall Menu

\$4 MIMOSAS

Jalapeno Mimosa

jalapeno, orange juice, champagne

Grapefruit

grapefruit, orange juice, champagne

Berry

black raspberry, orange juice, champagne

Tropical Mimosa

pineapple, mango, orange juice, lime, champagne

\$12 MORNING COCKTAILS

Jalapeno Bloody Mary

jalapeno and garlic infused vodka with housemade mix

Ruby Red Martini

grapefruit vodka, grapefruit juice

Walking On Sunshine

vodka, peach schnapps, cranberry, coconut liqueur, pineapple

FOR THE TABLE

Straus Farms Greek Yogurt

seasonal fruit, coconut - almond crumble

9

Truffle Frites

fresh cut french fries, white truffle aioli

7

Fried Japanese Squash

chili, lemon sea salt

5

BREAKFAST DISHES

Housemade Steel Cut Oats

cinnamon glazed apples, mixed nuts and seeds, raw cane sugar, fresh cream

9

Chilaquiles Scramble

fried tortillas, ancho chili salsa, queso fresco, avocado sauce

13

Bay Shrimp Benedict

applewood smoked bacon, collard greens, cajun hollandaise

16

Mixed Mushrooms, Poblano, Baby Spinach Scramble

gruyere cheese, breakfast potatoes, grilled toast

13

Fried Chicken Breast & Buttermilk Waffles

spiced - roasted pears, tabasco - honey butter, pure maple syrup

15

Pastrami Hash

honshmeji mushrooms, salt roasted onion, fried eggs, hollandaise

16

Smashed Avocado Toast with Skyhill Farms Feta and Cilantro

rustic sour dough, spinach salad with spiced pecans, goat cheese and apple - ginger vinaigrette

10

poached egg ...2 proscuitto ...3 smoked sturgeon ...5 smoked coho trout ...5

LUNCH DISHES

Eggplant Parmesan Sandwich

fresh mozzarella, grilled onions, roasted tomato marinara, pesto, baby arugula

12

Roasted Cauliflower and Watercress Salad with Shredded Chicken and Bacon

gruyere, macerated golden raisins, spiced walnuts, sherry vinaigrette

15

Pan Seared Salmon over Curried Lentils and Mixed Greens

endive, carrot, eggplant, cashews, saffron crème fraiche, citrus vinaigrette

18

Rolls Royce Burger

"signature recipe" natural beef, havarti cheese, herb aioli, challah bun, fresh cut fries

14

Grilled Prawn Sesame Noodle Salad

chinese & red cabbages, toasted cashews, cilantro, fried shallots, sesame - soy dressing

17

SIDE DISHES

Applewood Smoked Bacon

5

Breakfast Potatoes

5

Two Eggs Any Style

4

Executive Chef/Partner - Kevin Gin

Sous Chef - Jessica Whiteman

Some items may be served raw or undercooked. Consuming raw or cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.