

STARTERS

ANTIPASTI PLATTER 26
charcuterie, cheese, olives, pickled vegetables, preserves

WHIPPED RICOTTA 10
mint salsa verde, hazelnuts, grilled focaccia

FRESH FRUIT PLATE 10

CARROT HUMMUS 12
carrot top chimichurri, toasted pumpkin seeds, grilled pita

BURRATA 18
endive, japanese pear, candied pecans

SALADS

salad additions:
flank steak +15 / chicken +12 / salmon +12 / shrimp +12

PEAR & GOAT CHEESE 16
arugula, red onion, toasted walnuts, maple dressing

MARGIE'S CAESAR 14
romaine lettuce, croutons, parmesan, caesar dressing

CHOPPED KALE 15
broccoli florets, chickpeas, cucumber, pomegranate, quinoa, flaked almonds, lemon-tahini dressing

EGGS & THINGS

AÇAI BOWL 12
coconut yogurt, berries, banana chips, almonds, cocoa

TATER TOT BOWL 18
two eggs any style, maple sausage, smoked bacon, tater tots, tomatoes

STEAK & EGGS SKILLET 28
grilled flank steak, two eggs any style, tater tots, tomatoes, scallions

THE FULL ELVIS 20
malted waffle, pb&j, whipped cream, caramelized banana

SMASHED AVOCADO TOAST 12
chili, spring onion, coriander, tomato, lime
add an egg +2

EGGS BENEDICT 18
poached eggs, english muffin, prosciutto, hollandaise

EGG WHITE FRITTATA 14
feta, peppers, zucchini, eggplant

SANDWICHES

*served with your choice of fries or salad
add a fried egg +2*

MARGIE'S BURGER 20
8oz beef patty, lettuce, cheddar, pickles, burger sauce, brioche roll

SEARED TUNA BURGER 26
red cabbage slaw, salsa bruja, cilantro, mint, wasabi mayo, sesame bun

IMPOSSIBLE BURGER 22
plant based patty, lettuce, cheddar, pickles, burger sauce, seeded brioche roll

BACON, EGG, & CHEESE 20
smoked bacon, fried egg, cheddar, BT's mushroom ketchup, brioche roll

SIDES

FRIES 9 *add parmesan, truffle oil +2*

TATER TOTS 9

AVOCADO 8

NUESKE'S SMOKED BACON 8

MAPLE SAUSAGE 8

SMOKED SALMON 12



FOR THOSE OF US WITH ALLERGIES
we take this pretty seriously, so please alert your server of any allergies or dietary restrictions

BRUNCH COCKTAILS

ROCKAMOSAS 12
tito's, orange, prosecco, pint glass

BLOODY MARY 12
tito's, housemade bloody mix, proper garnishes
*make it surf n turf -
add shrimp cocktail +6*

ROSEBUD 12
victoria pink gin, velvet falernum, amaro nonino, lemon, prosecco

GRANDAD'S BREAKFAST 12
old grandad, house made cider, beer, lemon

MARGIE'S IRISH COFFEE 12
bushmills, coffee, homemade whipped cream

ESPRESSO MARTINI 12
tito's, mr. black, kahlua, espresso



EXECUTIVE CHEF: BARRY TONKS

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