

## SNACKS & SIDES

<b>Two Eggs Any Style</b>	4
<b>Pepper Bacon</b>	4
<b>Sausage</b>	4
<b>Home Fries</b> red bliss potatoes / chimichurri	4
<b>Housemade Granola</b> housemade yogurt / berries / local honey / mint	7
<b>Grilled bread</b> lemon & fennel butter / housemade jam	3
<b>Salmon Flatbread</b> mezcal cured / avocado / chili / cilantro	14
<b>Fried Taters</b> truffle mayonnaise	7
<b>Pâté</b> duck liver / sauternes jelly / grilled bread	15

## PITTSBURGH CHEESESTEAK

ribeye steak / caramelized onions / mushrooms / pickled peppers / fries / horseradish aioli

14

## FEATURES

<b>Omelette of the Day</b> duck kielbasa / arugula / pecorino	14
<b>Benedict of the Day</b> cuban-rosemary ham / mojo / mustard hollandaise / b&b pickles	16
<b>Pancakes of the Day</b> raspberry, matcha cream pistachio	12
<b>Sticky Bun</b>	4

## BRUNCH

<b>Bruschetta*</b> ricotta / prosciutto / fava beans / basil / arugula / fried egg	14
<b>Brisket Hash*</b> poached egg / horseradish hollandaise / potatoes / cipollini onions / truffle oil / herbs	14
<b>Stuffed French Toast</b> banana / ricotta / peanut butter / bacon / malted peanuts	12
<b>Country Fried Pork*</b> sausage gravy / biscuit / fried egg	14
<b>Chorizo and Fennel Strata</b> shrimp / orange / roasted tomato vinaigrette	15
<b>Chicken &amp; Waffles</b> choose "nashville hot" or "pittsburgh ranch" buttermilk waffle / maple syrup	14
<b>Steak &amp; Frites</b> 9oz. ribeye / parmesan taters / fried egg / béarnaise	23
<b>Croque Madame</b> rosemary ham / swiss / mustard / mornay / fried egg / french fries	12
<b>Pub Burger*</b> pastrami belly / horseradish cheddar / fried egg / french fries	14
<b>Grilled Cheese</b> local cheddar / heirloom tomato / sourdough / tomato bisque	12
<b>Huevos Rancheros*</b> smoked pork / spiced black beans / guajillo vinaigrette / pickled red onion / salsa verde / queso fresco / jalapeños / fried egg / cilantro	14
<b>Breakfast Americano*</b> two eggs / bacon / sausage / home fries / grilled bread	12

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

## BLOODY MARY BAR

Kimchi Vodka	7
Chipotle Pepper Vodka	7
Dill Pickle & Jalapeño Vodka	7
Taco Tequila	7
Greek Pepperoncini Vodka	7
Red Pepper & Horseradish Vodka	7

## WINE

<b>Louis Latour Pinot Noir</b> 2013 Burgundy	\$12 glass	\$48 bottle
<b>Terrazas Cabernet Sauvignon</b> 2013 Mendoza, Argentina	\$9 glass	\$36 bottle
<b>Cape Mentelle Semillon</b> 2015 Margaret River, Australia	\$11 glass	\$44 bottle
<b>Wolffer Estate Rose</b> 2016 Long Island, NY	\$11 glass	\$44 bottle

## LIBATIONS

<b>Aperol Spritz</b> aperol / prosecco / soda water	10
<b>Bohemian</b> beefeater gin / aperol / st. germain / grapefruit / peychaud's bitters	11
<b>Seelbach</b> bulleit bourbon / cointreau / prosecco / angostura bitters / peychaud's bitters	11
<b>Quarterdeck</b> cruzan aged rum / sherry / lime / grenadine	11
<b>Morning Mule</b> ketel one vodka / fresh ginger / fresh lime / prosecco	10
<b>Brunch Punch</b> ask your server or bartender for details	8
<b>Mimosa</b> sparkling wine / fresh squeezed orange	8
<b>Bellini</b> sparkling wine / blackberry or mango	8

## DRAFT LIST

Ask your server for our current  
draft beer selection.

### TIN

- ADD A KOOZIE FOR \$5

<b>21st Amendment Brew Free or Die</b> (IPA)	\$5
<b>21st Amendment Down to Earth</b> (Session IPA)	\$5
<b>21st Amendment El Sully</b> (American Adj. Ale)	\$5
<b>Abita Purple Haze</b> (Raspberry Lager)	\$5
<b>Ballast Point Even Keel</b> (Session IPA)	\$6
<b>*Bell's Two Hearted</b> (IPA)	\$7
<b>Butternuts Moo Thunder</b> (Stout)	\$6
<b>Butternuts Pork Slap</b> (American Pale Ale)	\$6
<b>Corona Extra</b> (American Adj. Lager)	\$5
<b>Dogfish Head 60 Minute IPA</b> (IPA)	\$6
<b>Duquesne Pilsner</b> (Pilsner)	\$4
<b>Epic Escape To Colorado</b> (IPA)	\$5
<b>Flying Dog Bloodline Orange</b> (Blood Orange Ale)	\$6
<b>Flying Dog Raging Bitch</b> (IPA)	\$6
<b>Goose Island 312</b> (American Wheat)	\$6
<b>Goose Island IPA</b> (IPA)	\$6
<b>Great Divide Roadie Radler</b> (Grapefruit Radler)	\$5
<b>Green Flash Soul Style</b> (IPA)	\$5
<b>*Guinness</b> (Irish Stout)	\$7
<b>Iron City Light</b> (American Light Lager)	\$4
<b>Jack's</b> (Cider)	\$6
<b>Left Hand Milk Stout</b> (Stout)	\$6
<b>Miller Lite</b> (American Light Lager)	\$4
<b>New Belgium Fat Tire</b> (American Amber Ale)	\$6
<b>North Country Stinky Hippie</b> (Pale Ale)	\$6
<b>Ommegang Nirvana</b> (IPA)	\$6
<b>Ommegang Witte</b> (Wheat Ale)	\$6
<b>Pabst Blue Ribbon</b> (Pale Lager)	\$4
<b>Sierra Nevada Nooner</b> (Pilsner)	\$6
<b>*Sly Fox 360</b> (IPA)	\$7
<b>*Stella Artois</b> (Belgian Pilsner)	\$7
<b>Yuengling</b> (Amber Lager)	\$4

RICHARD DESHANTZ  
RESTAURANT GROUP



### HOURS

**BRUNCH** Sat - Sun 10:30AM - 2:00PM  
**DINNER** Sun 5:00PM - 10:00PM  
 Mon - Thu 5:00PM - 11:00PM  
 Monday #nightcap 10:00PM-1:00AM  
 Fri - Sat 5:00PM - 12:00AM