

Brunch Menu

\$4 Mimosas

Classic orange juice	Melon melon liqueur & oj	Grapefruit grapefruit & oj
Jalapeno fresh jalapeno & oj	Berry black raspberry & oj	Peach peach schnapps & oj

Morning Cocktails & Coffee Drinks

Tequila Sunrise tequila, oj, grenadine	9	Espresso Martini espresso, kahlua, baileys, cream, vanilla vodka	10
Fuzzy Navel peach liquor, vodka, oj	9	Chocolate Espresso Martini godiva dark chocolate liquor, espresso frangelico, vanilla vodka, fresh cream	10
White Russian vodka, kahlua, cream	9	Jalapeno Bloody Mary jalapeno ~ garlic infused vodka, house bloody mix	10
Melon Ball melon liquor, vodka, oj	9		

Starters

Firecracker Edamame shichimi togarashi, soy sauce, sherry wine	5	Heirloom Tomato Soup saffron creme, sourdough croutons	8
Truffle Frites fresh cut french fries, white truffle aioli	6	Roast Duck & Caramelized Onion Quesadilla cilantro crema, pico de gallo	14
Summer Berries & Straus Family Greek Yogurt coconut - chocolate granola	8	Malaysian Chicken Lettuce Wraps chicken, local corn, green onion, sambal-hoisin sauce	17

Greens

Heirloom Tomato Salad labneh, mixed cucumbers, fresh herbs, aged balsamic, toasted sourdough	13
Baby Kale Salad shaved grana padano, fried red quinoa, red wine caesar dressing	12
Smashed Avocado & Scottish Smoked Salmon on Toasted Sourdough skyhill farms feta cheese, breakfast radish, simple salad	14
Grilled Prawn Sesame Noodle Salad chinese & red cabbages, toasted cashews, cilantro, fried onions, sesame-soy dressing	18
Pan Roasted Atlantic Salmon Salad organic mixed baby greens, lemon cucumber, marinated red onion, strawberry-basil salsa	20

The Main Dish

Buttermilk Biscuit & Fried Chicken sharp cheddar cheese, tabasco - smoked bacon gravy	13
Truffled Summer Mushroom Scramble chive creme fraiche, breakfast potatoes	14
The Breakfast Plate two farms fresh eggs, applewood smoked bacon, breakfast potatoes	14
Hot Pastrami Benedict poached farm fresh eggs, buttermilk biscuit, dijon mustard crema	15
Loco Moco grilled hamburger patty, summer mushroom gravy, fried egg, steamed japanese rice	15
Bridges Burger "exclusive blend" natural beef, LTO, havarti cheese, herb aioli, fresh cut french fries	15
Shio Koji Roasted Half Chicken oakdale gouda, honshimeji mushrooms & scallion mac n cheese	25
Grilled Flat Iron Steak horseradish cream, fresh cut french fries	28
Pan Roasted Swordfish, Heirloom Tomato Salsa cannellini beans, summer squash, baby kale, red beet puree	30

Our Sister Restaurant is Now Open for Lunch!
The Vine & Spirits, 480 Hartz Ave W- F 12-3:30

Sides

Fried Egg		3
Breakfast Potatoes		5
Applewood Smoked Bacon		5

Kids Menu

Applewood Smoked Bacon Scramble breakfast potatoes		8
Kids Fried Chicken Tenders house cut french fries		8
Kids Grilled Cheeseburger fresh cut fries		8

Canned Brews

El Segundo Brewing Co. Mayberry IPA 16oz Can	9	Moonlight Brewing Co, Lunatic Lager Beer 16oz Can	9
Peroni, Nastro Azzurro, Pale Lager 11.2oz Bottle	7	Faction Brewery, Pale Ale 16oz can	9
Revision, Smashing Sandcastles, NE Style Hazy IPA 16 oz Can	9		

Brews on Tap

Danville Brewing 925 Blonde	7	Danville Brewery IPA	8
Blazing World, Dank Nelson, IPA	8	Cool Kidz, Juicy IPA	8
Danville Brewery Hop Magee	8	Almanac, Loud Hazy DIPA	10

Wines by the Bottle & Glass

Avisi, Prosecco Extra Dry, Italy fresh, fruity, hint of sweetness		11 / 40
Eloise, Sparkling Brut Wine, California honeysuckle, strawberry, and toasted brioche; an elegant combination of acidity and sweetness		12 / 55
Michael David, Sauvignon Blanc, Lodi, 2018 bouquet of green apple, lychee fruit, and a hint of grapefruit		11 / 40
Boatique, Sauvignon Blanc, Lake County 2019 elderflower, kaffir lime leaf, pink grapefruit		11 / 40
Pascal Jolivet, Sancerre Rose', France 2018 delicate and elegant with layers of herb, strawberry and a clean, crisp finish.		13 / 48
Napa Cellars, Chardonnay Napa Valley 2017 pleasant aromas of peach and apple		11 / 41
Harken, Chardonnay, California Coast, 2018 toasty oak flavors with a buttery finish		12 / 45
Frank Family Chardonnay, Napa "Carneros" 2018 lychee fruit, lemon zest, toasted almonds and a hint of vanilla		16 / 64
Napa Cellars, Pinot Noir, Napa Valley 2017 ripe cherry, sweet tobacco, raspberry, cedar and spice		13 / 49
Eric Kent " Stiling", Pinot Noir, Sonoma Coast 2017 loads of creamy, smoky, ripe bing and black cherries dosed with warm baking spices		20 / 77
Michael David Freakshow, Cabernet Sauvignon, Lodi 2017 plummy with dried figs and a hint of sweetness		12 / 45
NV Bonanza, Lot 2, Cabernet Sauvignon Produced by Chuck Wagner, owner, and winemaker of Caymus Vineyards. Bonanza features flavors of dark berries, vanilla, toasty bread with silky tannins.		15 / 57
Frank Family, Cabernet Sauvignon, Napa Valley 2017 seamlessly woven in black cherry and cocoa,		25 / 96
Boatique, Malbec, Lake County, 2016 dark fruit, plus nuances of dark chocolate and baking spices like clove and nutmeg.		14 / 53
Trig Point Merlot, Alexander Valley 2018 juicy red cherry, blackberry, and espresso		13 / 49