



SUMMER 2026 RESTAURANT WEEK 3 COURSES BRUNCH MENU FOR \$32

STARTER

HOUSE SALAD G VE

Mix greens, cucumbers, tomatoes,
pickled onions, citrus vinaigrette

CAESAR SALAD

hearts of romaine, croutons, parmesan, Caesar dressing
ADD: white anchovies 3

FRENCH ONION SOUP V

Crostini, provolone cheese

SUMMER GAZPACHO G V

Chilled tomato soup with cucumber, bell peppers, red onion, fresh
herbs and extra virgin olive oil

BEEF MEAT BALL N

Basil marinara, topped with mozzarella, crostini, micro greens

BURRATA V

Burrata cheese, balsamic strawberries, sour dough toast, micro greens

SHRIMP COCKTAIL

Chilled shrimp, house cocktail sauce, lemon

BREAKFAST NACHOS

**Tortillas chips, sausage, bacon, onion, green pepper, tomato,
scrambled eggs, Mexican cheese, homemade salsa, sour cream**

MAIN

AMERICAN BREAKFAST

scrambled eggs or fried eggs, , breakfast potatoes, turkey or pork
sausage or crispy bacon & sourdough toast

BREAKFAST BURRITO

bacon, sausage, scrambled egg, blended cheese, potato, salsa, sour
cream. Add guacamole 5

BUTTERMILK PANCAKE

scrambled eggs or fried eggs, , breakfast potatoes, turkey or pork
sausage or crispy bacon & sourdough toast

SHRIMP & GRITS

Creamy stone-ground cheddar grits topped with blackened
jumbo shrimp and finished with old bay butter sauce

SOBO BURGER

8oz burger patty, cheddar cheese,
bacon, tomatoes, lettuce, mayo, roasted potatoes

VEGGIE BURGER V

6oz vegetable patty, cheddar cheese,
tomatoes, lettuce, mayo, roasted potatoes

CHICKEN QUESADILLA

Served with salsa, sour cream and jalapenos. add fresh guacamole 5

VEGAN SANDWICH

Old bay marinated tofu, avocado, tomato, micro greens on toasted
country sourdough

SWEETS

NEW YORK STYLE CHEESECAKE V
FLOUR LESS CHOCOLATE CAKE G V

TIRAMISU CAKE V