

**WEEKEND BRUNCH**  
10am-3pm



**HAPPY HOUR**  
3pm-7pm

## RISE & SHINE

- BELLINI of TODAY | 8
- MIMOSA | 7.75 carafe | 26
- SPARKLING WINE | 7.75
- BLOODY MARY | 9
- POMEGRANATE BASIL SANGRIA | 13
- BOTTOMLESS\* MIMOSA of BUBBLY | 16

\*per person | 2 hour limit | purchase of entree

## LET IT BEGIN

- WARM CINNAMON ROLL | 4.75
- CHEF KATIE'S HOUSEMADE PASTRIES | 3.50  
ask server for fresh baked selections
- CHICKEN TORTILLA SOUP cup 4.25 | bowl 7.50
- SEASONAL FRESH FRUIT & BERRIES cup 5 | bowl 7.50
- WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 8.50
- CINNAMON BROWN SUGAR STEEL CUT OATMEAL | 8.50  
fresh mixed berries, sliced almonds

## BREAKFAST

all egg items comes with your choice of  
rosemary garlic potatoes or organic mixed greens

- BREAKFAST PANINI | 11.75  
scrambled eggs, applewood smoked bacon, oven dried tomatoes,  
goat cheese, organic arugula, caramelized onions, ciabatta bread
- FENNEL & ROASTED RED PEPPER FRITTATA | 12  
roasted red bell pepper, anaheim chiles, fennel cottage cheese,  
monterey jack cheese, baked in a cast iron skillet, pico de gallo
- HUEVOS RANCHEROS | 11 <sup>GF</sup>  
2 fried eggs, sautéed grape tomatoes, red onions, anaheim chiles,  
puréed black beans, aged white cheddar cheese, avocado,  
ranchero sauce, corn tortilla, creme fraiche
- GREENS, EGGS & HAM | 14 <sup>GF</sup>  
2 eggs over easy, smoked black forest ham, roasted red bell pepper,  
crispy potatoes, cream leek sauce, organic arugula salad
- TASTE PROTEIN SCRAMBLE | 12.50 <sup>GF</sup>  
pulled mary's organic chicken breast, egg whites, organic arugula,  
roasted veggies, ranchero sauce
- BRIOCHE CINNAMON FRENCH TOAST | 8.75  
maple syrup, powdered sugar, fresh lemon  
brulee bananas, almonds, nutella sauce | 3  
mixed berries & mint | 3
- CHILAQUILES BREAKFAST SANDWICH | 12  
fried eggs, roasted jalapeño, mozzarella cheese, avocado,  
crispy tortillas basted in ranchero sauce,  
country white or multi wheat bread  
gluten free bread | 2
- TASTE-Y BREAKFAST BURRITO | 12.50  
scrambled eggs, tomatos, applewood smoked bacon, cilantro,  
black beans, aged white cheddar cheese, pico de gallo, ranchero sauce,  
spinach tortilla, rosemary garlic potatoes or organic mixed greens  
"wet" burrito | 2
- HOLE IN ONE | 12  
poached egg, cremini mushroom, asparagus, truffle cream sauce,  
toasted brioche bun, shaved grana padano cheese

## TASTE-Y BENEDICTS

- LOBSTER | 16.25  
2 poached eggs, claw & knuckle meat, bearnaise sauce,  
toasted english muffin, micro arugula
- BLTA | 12.75  
2 poached eggs, cherry tomato avocado relish,  
applewood smoked bacon, toasted english muffin

## SALADS

- ROASTED VEGETABLE | 13 <sup>GF</sup>  
organic mixed greens, red quinoa, fennel, carrots,  
red bell peppers, red onions, zucchini, tomatoes, grilled lemon,  
honey mustard dressing
- WALDORF CHICKEN | 13.25 <sup>GF</sup>  
pulled chicken breast, organic mixed greens, caramelized walnuts,  
apples, dried currants, gorgonzola cheese, gorgonzola dressing
- BLACKENED SALMON | 17 <sup>GF</sup>  
natural salmon, organic mixed greens, fresh herbs, goat cheese,  
capers, oven roasted tomato, roasted shallot vinaigrette
- CHOPPED SABROSA | 13 <sup>GF</sup>  
romaine lettuce, avocado, roasted corn, tomatoes,  
black bean, red onion, cilantro, aged white cheddar cheese,  
red bell peppers, honey-jalapeño vinaigrette, crispy tortilla strips  
mary's chicken breast 6 | black tiger shrimp 6 | pan roasted natural salmon 8

## PASTAS

- substitute brown rice penne | 2
- ALMOND & CHERRY TOMATO PENNE | 12 <sup>GF</sup>  
brown rice penne, cherry tomato almond pesto, fresh basil,  
garlic, E.V.O.O. parmigiano, pecorino romano  
mary's chicken breast 6 | black tiger shrimp 6 | pan roasted natural salmon 8
- PANCETTA & ASPARAGUS RIGATONI | 14.75  
crispy pancetta, sugar snap peas, fresh basil,  
roasted garlic cream sauce, parmigiano, pecorino romano
- RIGATONI BOLOGNESE | 13.75  
slow cooked rich red meat sauce, parmigiano, pecorino romano
- "KOBE" BEEF MEATBALLS | 16.50  
wagyu american beef, golden raisins, caramelized onions, pine nuts,  
white truffle cheese fondue, linguine, parmigiano, pecorino romano

## SANDWICHES & BURGER

- sandwiches are served with country white or country whole wheat,  
pommes frites or organic mixed greens, sub gluten free bread | 2
- TASTE CLUB | 14  
grilled chicken breast, applewood smoked bacon, avocado, lime sriracha aioli, honey  
mustard cabbage slaw
- CHICKEN SALAD | 12.50  
pulled mary's organic chicken, tarragon, dried currants, aioli, gala apple,  
toasted brioche bread
- WILD MUSHROOM & SMOKED HAM | 12.75  
roasted cremini, shiitake, oyster mushrooms, fontina cheese, red onion jam, roasted  
garlic aioli
- "KOBE" BEEF BURGER 8oz | 14.75  
wagyu american beef, onion jam, organic arugula, tomato, brioche bun  
gorgonzola, aged white cheddar, or goat cheese | 2  
sautéed cremini mushrooms 3 | applewood smoked bacon 2 | avocado 2

## BRUNCH PRIX FIXE | 19

TWO COURSES plus

choice of Mimosa | Bloody Mary | Coffee | Tea

### STARTER

choice of:

FRUIT CUP | ORGANIC GREENS | CHICKEN TORTILLA SOUP

### ENTRÉE

choice of:

BREAKFAST PANINI

HOLE IN ONE

HUEVOS RANCHEROS

CHICKEN SALAD SANDWICH

ALMOND & CHERRY TOMATO PASTA

SHRIMP & ROASTED VEGETABLE SALAD

LUNCH

DINNER

BRUNCH

HAPPY HOUR

ATRIUM

SUNDAY SOIRÉE

EVENTS

EG | EG HOSPITALITY