

CITY FIRE

Breakfast Flat 14

Cream cheese, caramelized onions and peppers, bacon, scrambled eggs, shredded jack cheese, mornay sauce and hot sauce. On naan bread.

Bacon Apple Cinnamon Rolls 9

Cinnamon rolls with bacon and cinnamon apples, topped with cream cheese glaze, and caramel sauce.

Brioche French Toast 13

Brioche French Toast topped with macerated blueberries and strawberries, warm vanilla maple syrup.

Served with Applewood Smoked Bacon.

"Sweet and Savory" Burger 13

Brioche bun toasted with cinnamon sugar butter, angus beef patty, shaved ham, cheddar cheese, and an egg. Served with fresh fruit.

* Huevos Rancheros 13

Corn tortilla, black beans, fried egg, feta, cilantro, tomatillo salsa, pico de gallo and avocado.

Served with sweet potato hash.

* Sweet Potato Hash Skillet 14

Sweet potatoes, peppers, onions and bacon topped with two sunny side up eggs and mornay cheese sauce.

Served with multigrain toast.

* Prime Rib and Eggs 20

Prime rib served with two eggs, and choice of side.

Served with multigrain toast.

Crab Cake Oscar 18

Our jumbo lump crab cake topped with creole cream sauce, and old bay seasoning. Served with two eggs & cheddar grits.

Shrimp and Grits 16

Skillet cooked shrimp paired with our stone ground cheddar grits and creole cream sauce.

* Garden Omelet 12

Sautéed onion, peppers, mushrooms, spinach, mornay cheese sauce. Served with cheddar grits.

Turkey, Pear & Brie Croissant 13

Oven roasted turkey, caramelized pears, melted Brie, and lettuce mix served on a croissant.

Served with fresh fruit.

Sides

Cheddar Grits 5 | Sweet Potato Hash 5 | Fresh Fruit 4
Applewood Smoked Bacon 5 | Multigrain Toast 2

In order to ensure all guests time to enjoy brunch, we have to enforce a 2 hour maximum seating time. We ask that you please respect our guests, and keep noise to a minimum.

* Can be prepared gluten free.