



# Brunch Menu

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*sides: fruit, veggie chips, arugula salad, or sweet potato hashbrowns*

## **ONYX BENEDICT \$15**

two poached eggs, avocado, tomato on an English muffin topped with fresh hollandaise sauce with choice of side  
**add bacon \$3 smoked salmon or brisket \$4**

## **SUMMER FRITTATA \$17 (GF)**

summer squash, asparagus, sweet peppers, goat cheese, eggs & basil baked to perfection with choice of side

## **SAVORY WAFFLE \$16 (GF)**

crispy cornmeal waffle topped with a homestyle sausage gravy & a poached egg

## **BAGEL & LOX \$17**

herbed cream cheese, smoked salmon, tomato, red onion, radish, dill, capers & lemon zest on an everything bagel with choice of side

## **BRIOCHE FRENCH TOAST \$15**

three pieces of Santino's Bakery brioche bread topped with peach compote, vanilla whipped cream & fresh berries

## **BISTRO ACAI BOWL \$13 (V & GF)**

blueberries, acai, banana & almond milk blended & topped with house-made apricot granola, coconut whipped cream & berries

## **STEAK & EGG FLATBREAD \$16**

mozzarella, scrambled eggs, slow cooked brisket, bell pepper & pepper flakes

## **TUNA TARTARE \$18**

sushi grade ahi tuna, mango, avocado, sesame oil, green onion & ponzu sauce with house-made wonton crisps

## **GRILLED PEACH PANZANELLA SALAD \$16 (V)**

grilled peaches, cherry tomatoes, red onion, watermelon radish, croutons, basil & romaine lettuce, tossed in an orange fennel vinaigrette  
**add chicken or steak \$6 shrimp or salmon \$7**

## **SUMMER MELON SALAD \$16 (GF)**


cantaloupe, honeydew, crispy prosciutto, pinenuts, arugula, mint & balsamic glaze

## **CURRY CHICKEN SALAD \$17 (GF)**

chicken breast, apricot, jicama, pecans, mint & green onions tossed in a mild curry dressing  
on lettuce cups, rye bread, or ciabatta with choice of side

## **B.L.A.T. \$15**

bacon, lettuce, avocado, tomato & basil aioli on a brioche roll with choice of side  
**add a fried egg \$1**





Guest Wifi: Onyx-Guest  
Password: Onyx805wbb

## SNACKS & APPETIZERS

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LOADED CHARCUTERIE BOARD \$25  
ADD PROSCUITTO OR SALAMI \$3 EACH  
GF CRACKERS \$1

BRISKET POTATO SKINS W/ CHIPOTLE RANCH & GREEN ONIONS (GF) \$13

STRAWBERRY, TOMATO, BASIL & GOAT CHEESE BRUSCHETTA \$13

BAKED BRIE WITH HONEY OR HOME-MADE JAM, TOPPED W/ WALNUTS  
SERVED WITH TOASTED BAGUETTE \$15

## ALA CARTE

## SWEETS

EGGS (2) \$3

THICK CUT BACON (2) \$4

PORK SAUSAGE LINKS (2) \$4

SWEET POTATO HASHBROWNS \$4

TOASTED BAGEL \$4

BUTTER CROISSANT \$4

FRESH FRUIT CUP \$5

ARUGULA SIDE SALAD \$5

VEGGIE CHIPS \$3

SEASONAL CREME BRULEE (GF) \$12

FLOURLESS CHOCOLATE CAKE W/  
MCCONNELLS ICE CREAM & BERRIES  
OR CARAMEL (GF) \$10

STRAWBERRY CRUNCH  
ICE CREAM CAKE \$12

COCONUT & COOKIE CRUMBLE PARFAIT  
W/ CHIA SEEDS, FRESH FRUIT  
& COCONUT WHIPPED CREAM (V) \$10

A 20% gratuity will be added to parties of 6 or more