



Mother's Day Brunch

sides: fresh fruit, breakfast potatoes, or parmesan arugula salad

ONYX BENEDICT \$20 (GF OPTION)

two poached eggs, avocado, tomato on a toasted English muffin
or zucchini fritters (gf +\$1), fresh hollandaise with choice of side
add Bacon \$3 add Brisket \$4 add Smoked Salmon \$5

GRILLED SALMON FLORENTINE \$28 (GF)

fresh grilled atlantic salmon filet, spinach & mushroom cream sauce,
poached egg, arugula parmesan salad

BRUNCHY MAC & CHEESE \$18 (GF OPTION)

havarti, mozzarella, parmesan, cream, cavatappi noodles
crispy Panko, pan fried egg
GF pasta \$2 add Bacon \$3 add Brisket \$5

BISTRO CROISSANT SANDWICH \$22

scrambled eggs, melted cheddar, arugula, tomato, avocado,
crispy bacon, sundried tomato aioli on a warm croissant with choice of side

BANANANA BREAD FRENCH TOAST CASSEROLE \$20

fresh baked banana bread, chocolate chips, cinnamon, brown sugar and eggs
baked into a casserole w/ whipped cream, strawberries, & maple syrup on the side

PESTO VEGGIE FRITATTA \$21 (GF)

eggs, asparagus, caramelized onion, mushroom,
spinach, bell pepper & goat cheese baked to perfection
topped with pine nut basil pesto comes with choice of side

BRISKET BREAKFAST TACOS (2) \$23 (GF)


house made brisket, scrambles eggs, melted chihuahua cheese,
fresh salsa verde, pickled onion & avocado on 2 corn tortillas
comes with choice of side

GRILLED PEACH & BURRATA SALAD \$21 (GF)

grilled peaches, fresh burrata cheese, toasted almonds,
heirloom cherry tomatoes, fig balsamic glaze & olive oil
on a bed of baby arugula

AHI NICOISE SALAD \$28 (GF)

wild caught seared ahi tuna, spring mix, cherry tomatoes, cucumber,
asparagus, hard boiled egg, warm potatoes, kalamata olives, capers
& champagne dressing on the side



APPETIZERS

ONYX CHEESEBOARD (GF OPTION) \$28

4 artisanal cheeses, mixed nuts, olives, cornichons,
fresh & dried fruits, fig jam & crackers
add prosciutto or salami \$4 each
GF crackers \$1

(5) BACON WRAPPED DATES \$18 (GF)

stuffed with goat cheese & drizzled with hot honey

BRISKET POTATO SKINS \$15 (GF)

crispy gold potatoes stuffed with
our house made brisket & mozzarella, topped with
chipotle ranch & green onions

CRISPY BAKED BRIE \$16

topped with honey or house made jam & walnuts
served with warm baguette & grapes

HUMMUS PLATE \$12 (V & GF)

with fresh house made hummus organic cucumbers,
carrots, and grilled pita bread or GF crackers (+\$1)

SWEETS

HONEY LAVENDER CREME BRULEE (GF) \$12

FLOURLESS CHOCOLATE CAKE W/ MCCONNELLS
VANILLA BEAN ICE CREAM & BERRIES
OR CARAMEL (GF) \$12

STRAWBERRY CRUNCH ICE CREAM CAKE \$13

WARM PEACH CRISP TOPPED W/ PECAN OAT CRUMBLE & CARAMEL (GF) \$10
ADD VANILLA BEAN ICE CREAM \$2 OR VEGAN COCONUT ICE CREAM \$3 (V)

**A 20% gratuity will be added to parties of 8 or more
we limit split checks to 4 cards per party ~ thank you**