

Brunch

Vanilla Chia Bowl

Dates, Cacao, Coconut, Hemp and Fruit 14

Eggs Benedict

Canadian Bacon with Hollandaise or Lobster with Bernaise* 22

Seasonal Omelet

Mushroom, Pepper, Onion, Cheddar* 20

Lemon Ricotta Pancakes

Seasonal Jam 18

Smoked Salmon Avocado Toast

Multigrain, Pickled Tomatillos, Poached Egg* 20

Starters

Add Chicken, Salmon or Shrimp to any Salad* +12

Ricotta and Fig Jam

Grilled Ciabatta 18

Tuna Tartare

Avocado, Spicy Radish and Ginger Dressing* 22

Kale Salad

Lemon and Parmesan 16

Baby Beets Salad

Organic Yogurt, Field Mache and Lemon Oil 18

Pretzel Crusted Calamari

Mustard Aioli* 16

Lentil Soup, Herbs and Parmesan 16

Parmesan Risotto

Fall Mushrooms and Herbs 18

Mozzarella Pizza

Tomatoes, Chili Flakes and Basil 17

Black Truffle Pizza

Fontina Cheese, Chive 21

Main Dishes

Paccheri And Meatballs

Smoked Tomato Ragu, Parmesan Cheese* 28

Assorted Seasonal Vegetables

Grains, Salsa Verde and Lime 23

Smoked Salmon Plate

Fromage Blanc, Capers, Potato Latkes* 22

Add Caviar +30

Smoked Chicken Club Sandwich

Sour Dough, Candied Bacon, Chipotle Aioli* 22

Add Egg +4

Gulf Shrimp Salad

Mesclun, Avocado, Truffle Vinaigrette, Champagne Dressing* 26

Grass Fed Cheeseburger

Brie Cheese, Yuzu Pickles, Truffle Aioli and House-Made French Fries* 24

TRH Fried Chicken

Buttered Spinach, Habanero-Elderflower Ferment and Basil 28

Sides

Smoked Salmon* 9

Sauted Spinach 8

House-Made Pastry Basket 15

French Fries and Herbs 9

Jalapeno Chicken Sausage* 8

House-Cured Bacon* 8

Crispy Fingerling Potatoes 7

Brunch Cocktails 14

Bloody Mary

Tomato Juice, Worcestershire Sauce, Tabasco

Mimosa

Fresh Squeezed Orange Juice, Prosecco