

## SHAREABLES

### SPINACH DIP

spinach and artichoke served with tortilla chips  
single 17 / shareable 22 / add lump crab +12

### CHILI GLAZED GULF SHRIMP

fried crisp and tossed in a chili glaze sauce, topped with  
japanese aioli  
23

### ASIAN SESAME CAULIFLOWER

crispy fried cauliflower tossed in a Asian zing sauce  
topped with toasted sesame seeds, and chives  
15

### AVOCADO TOAST

smashed avocado atop a toasted crostini sprinkled with  
everything bagel spice, goat cheese and micro greens,  
finished with hot honey and a balsamic glaze  
12

### BREAKFAST QUESADILLA

crispy flour tortilla filled with scrambled eggs, your choice  
of bacon or chorizo, and a cheese blend served with salsa,  
sour cream, and guacamole on the side  
15

## ENTREES

### SMOKED OXTAIL HASH

smoked oxtail with 2 eggs of your choice resting atop  
skillet potato hash  
34

### GULF SHRIMP & GRITS

chargrilled jumbo shrimp, resting atop pimento cheese grits  
covered with sriracha garlic butter  
35

### LOBSTER BENEDICT

toasted english muffins with fried lobster tails topped  
with poached eggs and cajun hollandaise sauce served  
with a side of green chili hash  
32

### EGG WHITE FRITTATA

a four egg white frittata prepared with a melody of  
mushrooms, peppers, cherry tomatoes, basil, and goat  
cheese and a balsamic glaze drizzle  
18

## SALADS

### THE HOUSE

mixed up greens, cheddar, red onions, rustic croutons,  
tomatoes, carrots, cucumbers and a cilantro ranch dressing  
17

## HANDHELDS

### WARWICK CHEDDAR BURGER

one 6oz kobe patty with smoked cheddar and bourbon  
caramelized onions on a brioche bun dressed with house  
sauce, butter lettuce, pickles, and tomatoes, served with  
dusted house chips  
18 / Add Egg +2

### HOT CHICKEN SANDWICH

Nashville style fried chicken with house sauce, pickles, and  
a super slaw served on a sesame seed bun served with  
dusted house chips  
17 / Add Egg +2

### BREAKFAST SANDWICH

flakey croissant stuffed with a choice of bacon or sausage,  
scrambled eggs, and cheddar cheese served with a side of  
green chili hash  
15



## BOARD ROOM BRUNCH PLATTER

a bountiful board of your brunch favorites! Butter pecan  
waffles, candied bacon, sausage, 4 eggs cooked your  
way, green chili hash, cup of fruit, muffins and croissants  
Serves 4-5 | 100

### WARWICK FRIED CHICKEN & WAFFLES

butter pecan waffles and crispy chicken served with a  
side of maple syrup and whipped butter  
28 / Add Makers Mark maple syrup +2

### TRES LECHES FRENCH TOAST

challah French toast drizzled with caramel sauce and  
topped off with whipped cream and powdered sugar  
20

### AMERICANA CLASSIC

traditional breakfast plate served with your choice of  
sausage or bacon, two eggs your way, texas toast, and  
green chili hash  
18

### ALL HAIL CAESAR

local sourced baby romaine, grated reggiano, rustic  
croutons and house-made Caesar dressing \*  
15

## A LA CARTE

Butter Pecan Waffle 15  
Plain Waffle 12  
2 Pieces of Toast 4  
Croissant 3

English Muffin 3  
Green Chili Hash 9  
Pimento Cheese Grits 9  
Dusted House Chips 6

Fruit Cup 9  
Fries 9  
1 Egg 2  
Bacon 4

Sausage Links 4  
Candied Bacon 6