

FRUITS, BOWLS, SHARES

RUBY RED GRAPEFRUIT BRULÉE 16.
torched turbinado sugar, berries

SEASONAL BERRIES 14.
strawberries, blueberries, raspberries, blackberries

FRUIT PLATE. 18.
melon, pineapple & seasonal fruits

HOUSE MADE BAKERY BASKET 18.
butter croissant, pain au chocolat,
cheese Danish, cinnamon roll

THICK CUT BILLIONAIRES BACON 12.
turbinado sugar, five spice,
smoked paprika, chili flakes

BANANA & BACON BEIGNETS 15.
sugar dusted, salted caramel rum sauce

FRESH PRESSED JUICE

GARNET beet, carrot, orange

GOLD papaya, mango, coconut water, passion fruit

EMERALD parsley, watercress, avocado, green apple,
lime, agave, ginger

FLIGHT 18. INDIVIDUAL 11.

BLOODY MARY BAR

CLASSIC BLOODY MARY 17.
vodka, tomato juice, worcestershire, horseradish, black pepper,
lemon, olive, celery

WILD WEST 17.
Ketel One vodka, mezcal, tomato juice, worcestershire,
horseradish, black pepper, fresh lemon juice, salsa,
bell pepper, jalapeno, peppered bacon

SPANISH DAYBREAK 17.
Belvedere vodka, tomato juice, worcestershire, horseradish,
black pepper, yellow bell pepper,
Amontillado sherry, fresh lemon juice, celery salt, tabasco

PLATES

EGGS BENEDICT 26.
perfect egg, Canadian bacon, English muffin,
hollandaise sauce, roasted breakfast potatoes

COUNTRY SHRIMP & GRITS 30.
shrimp a la plancha, creamy white grits, cheddar cheese, truffle
oil, the perfect egg, red pepper-tomato "jam", crispy shallots

STEAK & EGG 33.
prime New York strip, sunny side up egg, peppers, onions,
roasted breakfast potatoes

VILLARD BURGER 32.
8 oz prime beef burger, cheddar cheese,
peppered bacon, red onion slaw, Villard sauce,
brioche bun, house cut french fries

AVOCADO TOAST 25.
toasted brioche, the perfect egg, avocado, crispy prosciutto,
seasonal spring radish, romesco sauce

LEMON MASCARPONE PANCAKES 26.
buttermilk, dulce de leche butter, berries,
warm bourbon spiked maple syrup

FRISÉE SALAD 16.
Scarborough farms frisee, roasted heirloom beets,
popcorn shoots, breakfast radishes, ice wine vinaigrette
ADD-ON: Louisiana bayou jumbo shrimp +10

BRIOCHE FRENCH TOAST 26.
braised rhubarb, organic local strawberries soaked in elderflower,
maple crème fraîche

SPARKLING

TAITTINGER, DOMAINE CARNEROS 18.
California

VEUVE CLIQUOT, YELLOW LABEL 26.
Champagne, France

WHITE

SANCERRE 15.
JP Balland, Loire Valley, France 2014

CHARDONNAY 17.
Newton, Sonoma, California 2015

RED

PINOT NOIR 17.
Meiomi, Sonoma, California 2014

HAUT-MEDOC 20.
Chateau Bernadotte, Bordeaux, France 2010

SIGNATURE COCKTAILS

WHITE PEACH SANGRIA 20.
crème de peche, chardonnay, apple juice, fresh fruit

HONEY LAVENDER GIMLET 20.
Nolet gin, honey & lavender syrup, fresh lime juice

THE ROBBER BARON 19.
Rittenhouse rye, Aperol, fresh cucumber,
simple syrup, angostura bitters, orange bitters

PINEAPPLE PULLEY 19.
Patron Roca reposado tequila, fresh pineapple,
fresh lime juice, mint leaves

LAISSEZ FAIRE 19.
Ketel One Citroen, ginger syrup, framboise,
fresh lemon juice

MOJITO PEARLS 19.
Bacardi aged rum, fresh lime juice, simple syrup, fresh mint
leaves, angostura bitters, champagne