rise & shine libations

MYO SPRITZ

bottle of bubbles with aperol, limoncello, italicus

BE BLOODY CIVIL

house bloody mix, choice of vodka, gin or tequila

MYO MIMOSA

bottle of bubbles with cherry, pear, blood orange

COFFEE FIRST, SCHEMES LATER

dark rum, amaretto, cold brew, coconut milk

get started

PRETZEL BITES

eastern standard pretzels, sea salt, torched provolone fondue

MAC AND CHEESE DONUT

tableside glazed, applewood bacon, scallions, chipotle bbq

GRILLED PEAR SALAD

mixed greens, great hill bleu cheese, candied pecans, sun dried cranberries, lemon vinaigrette

SHAVED BRUSSELS & SPINACH SALAD

shaved red onion, toasted almonds, crisp bacon lardons, crumbled goat cheese, herb-mustard vinaigrette

CLASSIC WEDGE SALAD

great hill bleu vinaigrette, applewood bacon, roasted teardrop tomatoes, snipped chives, crispy onion strings

- + GRILLED CHICKEN
- + SEARED SALMON
- + HANGER STEAK
- + SEARED SHRIMP

eggs

served with lemon dressed greens and breakfast potatoes

SHORTRIB BREAKAST TACOS

24 hour braised short rib, egg scramble, cotija, minced chives, chipotle bbq, pickled fresnos

WILD MUSHROOM OMELETTE

herb roasted mushrooms, caramelized onion, fontina, truffle

STEAK AND EGGS

grilled hanger steak, 2 farm eggs, house taters, arugula salad, black garlic aioli

comforts

BREAKFAST FLATBREAD

housemade breakfast sausage, provolone fondue, sunny eggs, mozzarella, chives

AVOCADO TOAST

everything bagel seasoning, sunny egg, pickled fresnos, multi-grain

CREME BRULEE
FRENCH TOAST
brioche, berry compote

CHICKEN & WAFFLES crispy thighs, hot honey, maple butter

handhelds

served with lemon dressed greens and breakfast potatoes

BREAKFAST SANDY

broken yolks, housemade breakfast sauage, wisconsin cheddar, griddled brioche

GRILLED CHICKEN BLT

calabrian chili aioli, tomato-bacon jam, arugula, provolone, grilled ciabatta

BREAKFAST BURGER

custom blend of short rib, brisket and chuck, applewood bacon, gouda, sunny egg, crispy onions

We are implementing a 3% Kitchen Appreciation Fee on all transactions. This appreciation fee does not represent a tip, gratuity, or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders. This is completely voluntary, please ask for a manager regarding any questions, or to have it removed.

*These items are served raw or undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.