BRUNCH

SERVED SATURDAYS AND SUNDAYS • 11:30AM-2:30PM

CLASSIC FRENCH TOAST STICKS 14
brioche bread, cinnamon batter, walnuts & bananas, syrup

FARMER’S MARKET OMELETTE 14
asparagus, zucchini, mushrooms, goat cheese, home fries, whole grain toast

BUTTERMILK PANCAKES 10
berries, housemade cream

MEAT LOVER’S OMELETTE 14
bacon, ham, sausage, cheddar, home fries, whole grain toast

BREAKFAST BOWL 14
two scrambled egg whites, berries, avocado, turkey bacon, whole grain toast

TRADITIONAL CHORIZO CHILQUILES 16
ground chorizo, fried egg, fried corn tortilla in salsa verde, pickled onions, pico de gallo, queso fresco, crema

HANGOVER SANDWICH 14
spicy Italian sausage, fried egg, harissa sauce, provolone, roasted peppers & onions, home fries

STEAK & EGGS FLORENTINE 25
6oz filet mignon, sautéed spinach, two sunny eggs, home fries

CLASSIC 14
two poached eggs, black forest ham, hollandaise sauce, asparagus

CRAB CAKE 20
two poached eggs, crab cakes, hollandaise sauce, whole grain toast

SHRIMP & SAUSAGE 18
two poached eggs, shrimp & sausage patty, hollandaise sauce, english muffin, old bay, home fries

SIDES
APPLEWOOD BACON 6
PORK SAUSAGE 6
TURKEY BACON 5
HOME FRIES 5
ENGLISH MUFFIN 1.50
TOAST white or whole grain 2
TWO EGGS ANY STYLE 5
FRUIT SALAD 5

BENEDICTS

BUNGALOW FIZZ 10
strawberry puree, prosecco

BUNGALOW BLOODY MARY 10
vodka, the murph's famous bloody mary mix

APEROL SPRITZ 10
italicus liquor, club soda notes of citrus, rose, lavender

A TWIST ON SPRITZ 10
dairy free

EYE OPENER 12
iced coffee, vanilla vodka, baileys almande, kahlúa, chocolate syrup

DRINKS

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There will be a charge for additional sauces & dressings.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.