

LETTERPRESS

BREAKFAST BUFFET

Buffets available 7am - 11am

HOT BREAKFAST BUFFET* 28

Enjoy Our Full Selection of Fruits, Cereals, Yogurts, Fresh Baked Breads, Hot Items and Made-To-Order Eggs and Omelets. Includes Juices, Coffee or Tea.

Children Price: \$15

CONTINENTAL BREAKFAST BUFFET ✓ 18

Enjoy our Full Selection of Fruits, Cereals, Yogurts and Fresh Baked Breads. Includes Juices, Coffee or Tea.

Children Price: \$9

BREAKFAST

THE BREAKFAST STANDARD* 20

Two Farm Fresh Eggs Your Way with Choice of Bacon or Sausage. Served with Fresh Made Breakfast Potatoes and Your Choice of Toast or English Muffin

CREATE YOUR OWN OMELET* 21

Choice of 5 Ingredients:

Onions | Spinach | Tomato | Peppers | Mushroom | Ham | Bacon | Sausage | Cheddar Cheese | American Cheese

Served with Fresh Made Breakfast Potatoes and Your Choice of Toast or English Muffin

Additional Toppings: \$0.50

JUMBO SIZED PANCAKES ✓

Blueberry & Chia Seed 18

Banana & Granola 18

Original Buttermilk 17

Served with Whipped Butter & Warm Maple Syrup

Available Gluten Free

BRIOCHE FRENCH TOAST ✓ 19

Thick Cut Brioche, Served with Whipped Butter & Warm Maple Syrup

AVOCADO TOAST* ✓ 21

Everything Bagel Spice, Avocado Bread, Fresh Avocado, Queso Fresco, Roasted Tomato and Two farm fresh Eggs Cooked Your Way

TRADITIONAL BENEDICT* 22

Two Poached Farm Eggs, Canadian Bacon, on Toasted English Muffins, Hollandaise Sauce, Served with our Breakfast Potatoes

THE LOX* 20

Crisp Flat Bread, Herb Cream Cheese, Arugula, Crispy Capers, Roasted Tomato, Smoked Salmon, Pickled Onions

BRUNCH

CRAB CAKE 19

Two 2oz New England Style Crab Cakes, Remoulade, Arugula Tomato Salad

BUFFALO WINGS 18

Tossed in choice of BBQ or Buffalo Sauce, Celery, Carrots Served with a Choice of Blue Cheese Dip or Ranch

LETTERPRESS CHOPPED SALAD 16

Mixed Chopped Lettuce, Roasted Tomato, Chopped Bacon, Cheddar Cheese, Red Onion, Cucumber, Tossed in House Ranch Dressing

Add Chicken: \$7 | Add Fish*: \$9

CAESAR SALAD ✓ 15

Gem Lettuce, Jumbo Crouton, Shaved Parmesan

Add Chicken: \$7 | Add Fish*: \$9

SHRIMP AND GRITS 21

Blackened Shrimp with Cheesy Grits, Andouille Sausage, Green Onion and Oven Dried Tomatoes

QUINOA BOWL* ✓ 18

Warm Quinoa Salad, Sauteed Spinach, Mushrooms, Cherry Tomatoes, Fried Egg

Add Chicken \$7 add Fish* \$9

LETTERPRESS BLT 18

Grilled Chicken, Avocado Bread, Mayo, Crisp Bacon, Lettuce, Tomato and Your choice of French Fries or Breakfast Potatoes

CLASSIC BURGER * 20

8oz Certified Angus Beef, Lettuce, Tomato and Cheddar or American on a Brioche Bun and Your choice of French Fries or Breakfast Potatoes | **Gluten Free Bun Available**

Add a Farm Fresh Egg*: \$1 | Add Bacon: \$2

GRAINS | FRUITS

ASSORTED DRY CEREAL 7.5

GRANOLA & GREEK YOGURT BOWL ✓ 12

Yogurt, Granola, Mix Berries

MORNING BAKERY BASKET 13

Butter Croissant, Today's Muffin,

Scones, Whipped Butter, Fruit

Preserves

BUNDLES

CONTINENTAL BUNDLE ✓ 15

Coffee or Tea and Juice, choice of Yogurt or Fruit, with Toast or Breakfast Pastry

SANDWICH BUNDLE* 15

Coffee or Tea and Juice, Breakfast

Bagel with Egg, Ham and Cheese

HOT OATS BUNDLE ✓ 15

Coffee or Tea and Juice, Hot Oats with

Seasonal Accompaniments

BREAKFAST ADD ONS | SIDES

BACON 6

SAUSAGE LINKS 5

CANADIAN STYLE BACON 5

CHICKEN SAUSAGE 6

SMASHED AVOCADO 5

SMOKED SALMON* 8

TOAST 4

Country White, Whole Wheat, Gluten Free, Rye, or English Muffin



Vegetarian



Gluten Friendly

A suggested gratuity of 18% will be added to groups of 6 or more. For guests with food allergies or specific dietary requirements, please inform your server when ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

DESSERTS

BAILEY'S CHOCOLATE DECADENCE 9	STRAWBERRY SHORTCAKE CHEESECAKE 11
Rich Fudge Brownie Pieces, Bailey's Chocolate Mousse, Dark Chocolate Ganache	Vanilla Cheesecake, Strawberry Cake, Strawberry Crunch, Cream Cheese Icing, Glazed Fresh Strawberry
CHOCOLATE A LA MODE ✓ 8	LA PIÑA CARIBÉ 🌿 9
Pecan Butter Crust, Milk Chocolate Mousse, Chocolate Midnight Cake, Dark Chocolate Sauce, Chocolate Ice Cream	Coconut Milk Panna Cotta, Pineapple Lime Geleé, White Chocolate Lime Coconut Macaroon, Rum Roasted Spiced Pineapple, Rum Soaked Cherry

PREMIUM COCKTAILS



THE OLD FASHIONED 15.50
Knob Creek® Bourbon Whiskey, Bitters, Cane Sugar, Orange, Cherry, and Lemon Flavors
THE AVIATION 14.50
This Classic Gin Cocktail is Crafted with Larios London Dry Gin, and Flavors of Dry Cherry, Lemon, and Violet
THE MAI TAI 13.50
A Blend of Light and Dark Rums and Combined with a Unique Blend of Orange, Pineapple, Orgeat, and Coconut Flavors
THE COSMOPOLITAN 13.50
A Blend of Vodka, Flavors of Cranberry, Triple Sec, Lemon Zest, and Lime
JALAPENO PINEAPPLE MARGARITA 14.50
A Flavor Combination of Pineapple and Triple Sec Married with Plata Tequila and the Heat from the Peppers

BRUNCH COCKTAILS

BLOODY MARY 12
MIMOSA 9
BOTTOMLESS MIMOSA 18

BOTTLES & CANS

SPECIALTY 9	
Guinness Draught - Dublin, Ireland	Corona Premier- Mexico City, Mexico
Samuel Adams Boston Lager - Boston, MA	Modelo Especial - Mexico City, Mexico
Blue Moon Belgian White - Denver, CO	High Noon Vodka Soda - Modesto, CA
Lagunitas IPA - Petaluma, CA	Truly Wild Berry Seltzer - Boston, MA
Sierra Nevada Hazy Little Thing IPA - Chico, CA	
Stella Artois - Leuven, Belgium	
Heineken - Amsterdam, Netherlands	
Heineken Silver - Amsterdam, Netherlands	
Heineken 0.0 - Amsterdam, Netherlands	
Corona Extra - Mexico City, Mexico	

DOMESTIC

	8
Budweiser - St. Louis, MO	
Miller Lite - Milwaukee, WI	
Bud Light - St. Louis, MO	
Coors Light - Golden, CO	
Michelob Ultra - St. Louis, MO	

NON ALCOHOLIC DRINKS

COKE PRODUCTS 4
ICED TEA 4
ACQUA PANNA 5
SAN PELLEGRINO 5
RED BULL 6
RED BULL SUGAR FREE 6

WINES

WHITES & ROSES

	Glass	Glass + 1/2	Bottle				
Castello Banfi, Pinot Grigio Toscana IGT, Italy	12	17	56	Sonoma-Cutrer, Chardonnay Russian River Ranches, California	18	25	83
Terlato Family Vineyards, Pinot Grigio Fruiili, Italy	15	22	72	Iconoclast Chardonnay Russian River Ranches, California	20	29	95
Chateau Ste. Michelle, Riesling Columbia Valley, Washington	11	16	51	Fleur de Mer, Rosé Cotes de Provence, France	16	23	76
Matanzas Creek, Sauvignon Blanc Sonoma County, California	12	17	56	REDS			
Wairau River, Sauvignon Blanc Marlborough, New Zealand	14	21	67	Meiomi, Pinot Noir Central Coast, California	15	22	72
Decoy by Duckhorn, Chardonnay Sonoma County, California	13	19	62	Cambria "Julia's Vineyard", Pinot Noir Santa Maria Valley, California	16	23	76
Starmont, Chardonnay Carneros, California	13	19	62	Duckhorn Decoy, Merlot Sonoma County, California	14	21	67
				Wente, Sandstone, Merlot Livermore Valley, California	13	19	62
				Bodega Norton Barrel Select, Malbec Mendoza, Argentina	13	19	62
				Columbia Crest, Cabernet Sauvignon Horse Heaven Hills, Washington	14	21	67
				Hess Shirttail Ranches, Cabernet Sauvignon Lake County, California	15	22	72
				Iconoclast Cabernet Sauvignon Napa Valley, California	24	36	117
				Murrietta's Well "The Spur", Red Blend Livermore Valley, California	17	24	78
				CHAMPAGNE & SPARKLING			
				Riondo, Prosecco DOC, Italy	11	15	49