



Sunday Brunch 49.95

Sample Menu
Our chef uses the freshest products available so our brunch menu changes every week.

BUFFET

a lavish brunch buffet features fresh cold seafood, house-made breakfast breads and desserts, seasonal fruits, charcuterie & cheeses, crisp salads & fresh brewed coffee

SMALL PLATE ENTRÉE SELECTIONS

included with your brunch are selections of seasonal small plate entrées listed below order from your server & our culinary team will prepare them fresh for you.

- *wright way benedict/** grilled pork belly, blistered shishitos, marinated mushrooms, aji amarillo hollandaise
- bourbon vanilla fig pound cake/** salted molasses butter, pistachios, date maple syrup
- huckleberry pancakes/** whipped peanut butter, powdered sugar, roasted peanuts, huckleberry agave syrup
- *smoked salmon tostada/** heirloom tomato, crème, avocado, cilantro, pickled Fresno
- *pan seared hangar steak/** roasted broccoli, chipotle mashed potatoes, broccoli mole, cilantro oil

BEVERAGES

illy coffee

included in brunch

juice: orange, grapefruit, apple, cranberry, pineapple, tomato

included in brunch

beverage enhancements		
laurent perrier champagne	29 gls	128 btl
the biltmore original tequila sunrise	14	
wright's bloody mary	12	
kir royal	14	
coffee cordials; bailey's, kahlua, tia maria, frangelico	11	
illy espresso, latte or cappuccino	4.50	
tea forté french press tea	8	
evian still & badoit sparkling bottled water	8 btl	

bottomless mimosas
enjoy sparkling wine or mimosas all brunch long

14 per person

*These items are offered cooked to order.
Consuming raw or under cooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.
An automatic gratuity of 18% will be added to parties of eight or more.