

DR. PHILLIPS CENTER
frontyard
FESTIVAL

CLASSICAL BRUNCH MENU

selections from the full menu may also be available



EGG & POTATO SKILLET

poached eggs, potato hash, chorizo gravy,
micro cilantro

\$14

GREEK YOGURT PARFAIT

honey, greek yogurt, mixed berries,
toasted granola

\$8

TURKEY, EGG & BRIE CROISSANT

sliced turkey, fried egg, creamy brie, arugula

\$12

SOUTHWESTERN EGG BURRITO

scrambled eggs, peppers, onions,
pueblo sour cream

\$10



BAGELS & LOX

smoked salmon, cream cheese, capers,
pickled red onions

\$12



CHICKEN AND WAFFLES

crispy smoked chicken thigh, belgian
waffles, hot honey, bourbon maple syrup

\$16

SEA LEGS

SHRIMP & GRITS

blistered tomatoes, fennel,
cape canaveral shrimp

\$14

CURRY SHRIMP BURGER

tomato jam, mango, butter lettuce, brioche

\$13

BENEDICT

crab cake, poached egg,
arugula, hollandaise

\$14



FRENCH TOAST

bananas, bourbon caramel, toasted coconut

\$12

DHARMA HASH

charred cipollini onions, peppers,
roasted potatoes, "chorizo" and fluffy "egg"

\$15

BISCUITS AND GRAVY

drop biscuit, sage "sausage" gravy,
heirloom tomatoes, frisee

\$13.50

TOASTED

GOURMET GRILLED CHEESES

made with locally sourced artisan bread

\$8-\$10

THE 101

cheddar cheese, tomato, egg, bacon

HOLY GUACAMOLE

jack cheese, house-made guacamole,
bacon, with or without egg

FIG & GOAT

goat cheese, mission fig, basil, honey

BLACKBERRY MELT

fontina, blackberry mash, bacon, arugula

TRUFFLE MELT

havarti, truffle oil, arugula,
fresh ground pepper

the yard bar

BOTTOMLESS MIMOSAS

\$15

BOTTOMLESS BLOODY MARYS

\$15