

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 & BLOODY MARYS

**\$25**