

brunch

shareables

BELAMAR CHIPS	WARM THICK-CUT POTATO CHIPS WITH SWEET CHILI DIPPING SAUCE	\$6
<i>C a l a m a r i</i>	SMOKED CHILI AIOLI, BABY ARUGULA & GRILLED LEMON	\$10
charcuterie B O A R D	PROSCIUTTO, SALAMI, PANCETTA, CAPICOLA HAM, TRIPLE CREAM BRIE CHEESE, KALAMATA OLIVES, CORNICHONS, ALMONDS, HONEYCOMB, COCKTAIL ONIONS, CAPER BERRIES, GRAIN MUSTARD & FIG JAM SERVED WITH ASSORTED ARTISAN BREADS	\$18
H U M M U S	SEASONAL VEGETABLES & GRILLED PITA	\$8
Five Cheese Chorizo M A C & C H E E S E	SWISS, GOUDA, PARMESAN, VELVEETA & MUNSTER CHEESE SERVED WITH HOUSE CHORIZO & GREEN ONIONS	\$10
m e a t b a l l s	BEEF AND PORK MEATBALLS WITH HOUSE MARINARA, SHAVED PARMESAN & FRESH BASIL	\$8

entrees

HUEVOS RANCHEROS	CRISPY TORTILLA, QUESO FRESCO, RANCHERO SAUCE & 2 SUNNY SIDE UP EGGS SERVED WITH RICE & BLACK BEANS WITH A GUAJILLO CHILI DRIZZLE	\$11
<i>C H I C K E N W A F F L E</i>	BELGIAN WAFFLE, CRISPY FRIED CHICKEN, FRESH BERRIES & MAPLE SYRUP	\$13
CLUB SANDWICH	SMOKED TURKEY BREAST, LETTUCE, VINE RIPE TOMATO, CHEDDAR CHEESE, AVOCADO, & APPLEWOOD SMOKED BACON ON TOASTED WHOLE WHEAT	\$14
G R I L L E D S A L M O N C O B B	ORGANIC BABY GREENS, APPLEWOOD SMOKED BACON, ASPARAGUS, FETA CHEESE, AVOCADO, TOMATO, EGG & RASPBERRY VINAIGRETTE	\$18
wagyu kobe c h e e s e b u r g e r	GRILLED ONIONS, LETTUCE, TOMATO & PICKLES CHOICE OF MAYTAG BLUE CHEESE, SHARP CHEDDAR OR MANCHEGO HANGOVER STYLE: ONE EGG OVER EASY & BACON (ADD \$3) SERVED WITH JULIENNE FRIES	\$18
NY STEAK & EGGS	7 OZ. GRILLED NY STEAK & 2 EGGS ANY STYLE SERVED WITH BREAKFAST POTATOES OR JULIENNE FRIES	\$18
SMOKED SALMON BAGEL	CREAM CHEESE, RED ONIONS, CAPERS, TOMATO, DILL, & GRILLED LEMON CHOICE OF BAGEL: ONION, PLAIN, WHOLE GRAIN OR SEEDED	\$13
Belamar Breakfast	2 EGGS ANY STYLE & HOUSE POTATOES CHOICE OF APPLEWOOD SMOKED BACON OR PORK SAUSAGE LINKS	\$10

BOTTOMLESS	MIMOSA	\$12
	SANGRIA	\$12
	BLOODY MARY	\$14