



Brunch

START

CHEESE & CHARCUTERIE | 23
preserved fruit, spicy mustard
artisanal crackers

FRESH FRUIT PLATE | 13
seasonal fruit, pecan banana bread

CARAMEL APPLE SWEET BUNS | 15
custard cream, glazed strawberry

AVOCADO TOAST | 19
pickled onion, lime zest
wheat bread,tomato,chickpea
pickled fresno, marinated feta
add egg \$3

SOUP & SALAD

SOUP OF THE DAY | 10
crafted with seasonal ingredients

TPC SALAD | 12 / 17
dried cherry, red onion, candied pecan
blue cheese, white balsamic vinaigrette

CHOPPED COBB SALAD | 20
romaine, bacon, blue cheese, tomato
red onion, hardboiled egg, crispy onion
green goddess dressing

chicken 10 | shrimp 15 | crabcake 15 | salmon 18*

MAINS

SMOKED BRISKET HASH | 21*
two eggs, potato, onion, bell pepper
mustard bbq, toast

CHOCOLATE & PB PANCAKES | 19
chocolate chips, peanut butter
whipped cream

CHICKEN & WAFFLES | 23
hot honey, strawberry

SUPERFOOD BOWL | 26*
poached egg, crispy brown rice
cauliflower, kale, arugula pesto, cucumber
basil, avocado, aleppo pepper

BRUNCH BURGER | 25*
beef & chorizo blend, ají amarillo aioli
fried egg, bacon, muenster cheese
lettuce, tomato , milk bun

BREAKFAST TACOS | 21*
carne asada beef, egg, pepper jack
pico de gallo, chimichurri, roasted salsa
pickled fresno

EGGS BENEDICT | 23*
choice: smoked salmon or canadian bacon
english muffin, hollandaise

BUTTERMILK FRIED CHICKEN | 20
chow chow, house hot sauce
pan de sal, mayonnaise

STEAK & EGGS | 30*
7 oz ny strip, breakfast potato
chimichurri, two eggs any style

BUILD YOUR OWN 3 EGG OMELET | 19
any 3 ingredients - additional items | +1
bacon | ham
cheddar | pepper jack | goat cheese
onion | mushroom | pepper | tomato | spinach

choice of toast
choice of grits, breakfast potatoes, fruit

Above prices are subject to sales tax and voluntary service charge.
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*