

IRREGARDLESS BRUNCH

eggs & bowls

SHRIMP AND GRITS (gf) Sautéed shrimp, cheese grits, sherry cream mushroom sauce, diced tomato, scallions + parmesan cheese | 19

CLASSIC BREAKFAST (gf) Scrambled eggs with cheddar cheese, potato wedges + chicken sausage | 16

GARDEN FRITTATA (gf) Three egg frittata, roasted zucchini, tomato, onion, cheddar cheese, avocado cream + potato wedges | 16

ASPARAGUS OMELETTE (gf) Three egg omelette, asparagus, red bell pepper, onion, swiss cheese + potato wedges | 16

BRISKET HASH (gf) Brisket, arugula, potatoes, carrots, onions & sunny side up eggs | 17

STEAK AND EGGS* (gf) 8 oz Ribeye and two sunny side up eggs served with potato hash | 26

HUEVOS RANCHEROS (gf) Fried tortillas, tomatillo salsa, sour cream, beans, queso fresco, pickled onions + sunny-side-up eggs | 15

SMOKED SALMON BENEDICT Smoked Salmon, poached eggs and spinach on english muffins served with a hollandaise sauce and potato wedges | 17

TOFU SCRAMBLE (vegan) Tofu scramble with spinach and pico de gallo, vegan cheddar, vegan sausage + potato wedges | 16
(Gf without sausage)

salads

MIXED GREENS SALAD (vegan + gf) Mixed greens, shallots, radishes, crispy chickpeas, rainbow carrots, sumac vinaigrette | 11

ROMAINE CAESAR Sesame caesar dressing, parmesan, pickled radishes, toasted bread crumbs | 11

Don't want potatoes on the side?
Sub them for a little extra...
Cheese Grits (gf) + 1.50
Fresh Fruit (vegan + gf) + 1.50
Side Salad (vegan + gf) + 2

COCKTAILS

MIMOSA

Brut + OJ | 7

BLOODY MARY

Vodka, house bloody mix, lemon, carrot, pickle | 7

COLD BREW MARTINI

Plant cream, vodka, coffee liqueur, cold brew, cacao bitters | 12

HONEY B

Whiskey, lemon, honey syrup, triple sec | 12

APEROL SPRITZ

Aperol, orange, cava | 10

BLOOM SPRITZ

Gin, lemon, creme de violette, lavender hibiscus syrup, cava | 12

waffles & pancakes

BELGIAN WAFFLE (vegan + gf) Fresh berries, plant based whipped cream + maple syrup | 14
(Add a vegan + gf fried oyster mushroom for \$5)

CHICKEN & WAFFLES (gf) Fried bone in chicken over a waffle + hot mustard sauce | 22

sandwiches & such

LOX BRIOCHE* Smoked salmon, cream cheese caper & dill spread, red onions and cucumber on a brioche bun + potato wedges | 16

AVOCADO TOAST (vegan) Sourdough toast with avocado, lettuce, hummus, sliced tomato, balsamic reduction and toasted sesame seeds. Served with potato wedges | 14

OPEN FACE SANDWICH Toasted sourdough bread topped with guacamole, tomato, arugula, scrambled eggs, mozzarella & balsamic glaze. Served with potato wedges | 16

IRREGARDLESS BURGER* Beef patty, cheddar cheese, crispy onions, pickles, and tomato jam on a brioche roll. Served with potato wedges | 19
Add fried egg | 2
Gluten free bun available upon request | +2

FRIED CATFISH BÀNH MI Hoagie | nuc cham mayo cilantro | carrot & cucumber slaw | potato wedges | 18

a la carte

Side two eggs (gf) \$5

Cheese Grits (gf) \$5

Pork Bacon (gf) \$5

Chicken Sausage (gf) \$6

Sourdough Toast (vegan) \$3

Potato Wedges (vegan + gf) \$5

Fruit (vegan + gf) \$5

SPIRIT-FREE

DANCE FLEUR

lavender hibiscus syrup, lemon, chamomile & jasmine blossom tea | 8

CHERRY LIMEADE

tart cherry, lime juice, sprite | 7

CANNIBINOID FRESCA

HI DELTA 8 SELTZER WITH WATERMELON AGUA FRESCA | 9
(MUST BE 21 TO CONSUME, MAY CAUSE INTOXICATION)

ICED TEA | 3

HOT TEA | 4

COLD BREW | 4

COFFEE | 3

FRESH LEMONADE | 4

MEXICAN COKE | 3

MEXICAN SPRITE | 3

FRESH OJ | 4

Please inform your server of any food allergies
A 20% service charge will be added to parties of 5 or more

Items marked with the " * " Symbol are cooked to order or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.