

WHBRUNCH.

Breakfast Nachos

Scrambled Eggs - Bacon - Black Beans - Piquillo Peppers
Cheddar Hollandaise - Blue Corn Tortillas \$12.

wH Donut Sliders

Taylor Ham - Sticky Bourbon Pork - Pickled Onions
Cheddar + Fried Egg Sandwiched Between
Ideal Farm Cider Donuts \$11.

Smoked Trout Deviled Eggs

Pickled Red Onions - Smoked Paprika \$6.50

Eggs Benedict

Poached Egg - English Muffin - Potato Hash \$14.

❖ **Jersey**

Taylor Ham - Cheddar Hollandaise

❖ **Crab+Corn**

Avocado - Cheddar Hollandaise

❖ **Short Ribs**

Tabasco-Cheddar Hollandaise

Banana Rum French Toast

Cinnamon Butter - Maple Syrup - Sausage \$13.

Steak & Eggs

Harrisa Butter - Crispy Onions - Poached Egg
Potato Hash \$15.

Veggie Omelette

Tomato - Mushroom - Spinach - Goat Cheese
Smoked Tomato Jam - Basil Oil - Potato Hash \$10.

Chicken + Waffles

Buttermilk Fried Chicken - Sriracha and Honey Drizzle \$14.

Cheddar Grits

Fried Egg - Crispy Onions \$14.
❖ VEGETABLE ❖ PULLED PORK ❖ SHORT RIBS

Silver Dollar Stack

Orange-Ricotta Pancakes
Honey-Butter Cream - Potato Hash \$10.

Huevos Mole Burrito

Chorizo Sausage - Eggs - Black Beans - Pickled
Onions - Smoked Gouda - Rice - Mole Crema \$14.

Southern Cobb

Chopped Eggs - Blue Cheese - Tomatoes
Bacon - Chipotle Buttermilk Ranch \$9.

Krave Baby Greens

Caramelized Pecans - Goat Cheese - Cranberries
Champagne-Honey Vinaigrette \$9.

ADD PROTEIN: Chicken - Salmon - Steak - Tofu - Shrimp \$5.

wH Burger

1/2 lb. Burger - Aged Cheddar - Bacon
Onion Jam - Horseradish Mayonnaise \$15.

Quinoa Burger

Chili-Lime Cabbage Slaw \$13.

Cuban Melt

Bourbon-Honey Pulled Pork - Ham
Swiss Cheese - Pickles- House Fries \$13.

Baja Fish Tacos

Blackened White Fish - Slaw
Black Bean and Chipotle Rice - Fresh Lime \$15

wH Meatloaf

Creamed Spinach - Horseradish Demi-Glace
Whipped Potatoes \$15.

Mac n' Cheese

❖ Four Cheese, \$14. ❖ Seasonal Vegetable, \$14.

SIDES

Potato Hash \$3. Truffle-Parm Fries \$6.

Fried Egg \$2. Sausage \$4.

Cheddar Grits \$3. Taylor Ham \$4.

wHBRUNCH.

CAFFEINE

- ❖ COFFEE \$3.
- ❖ TEA \$3.
- ❖ CHAI TEA \$3.
- ❖ ESPRESSO \$3.
- ❖ AMERICANO \$3.
- ❖ CAPPUCCINO \$4.

stellamosa
Orange Juice - Stella Artois \$6.

BOOZY BLOODY COCKTAILS

MADE WITH wH SPICED TOMATO BLEND, \$9.

- ❖ **MARY** Tito's Vodka - Horseradish - Lemon Juice
- ❖ **MOLLY** Jameson Irish Whiskey
- ❖ **MARIA** Camarena Tequila - Lime Juice

SPIKED CAFFEINE

Nutty Mocha Café

Frangelico - Chocolate Syrup
Espresso- Whipped Cream \$8.

Toddy Tea

Jim Beam Bourbon
Black Tea - Honey \$7.

Cinnamon Crunch Coffee

Rum Chata - Fireball Whiskey
Coffee - Whipped Cream \$8.

Coconut Brulee Coffee

Rum Haven Coconut Rum
Coffee - Whipped Cream \$8.

Irish Coffee

Bushmills Irish Whiskey - Emmets Irish Cream
Coffee - Whipped Cream \$8.

BRUNCH COCKTAILS

Peach Bellini

Prosecco - Peach Schnapps - Peach Puree \$8.

wH Blackberry Mimosa

Prosecco - Blackberry Syrup \$7.

Elderflower Gin Fizz

Gin - Lemonade - Club Soda
Elderflower Liqueur \$8.

wH Mule

Seasonal Vodka - Ginger Beer \$9

A League Of Their Own

Tito's Vodka - Lemonade
Black Currant Liqueur - Club Soda \$9.

we are committed to supporting
local farms and dietary restrictions.
gluten free + vegan items available upon request.