

THE OPENING STITCH

French Toast or Buttermilk Pancakes – 17

Fresh seasonal berries, powdered sugar, fresh cream
Warm, comforting, and lightly sweet finished with soft fruit and cream.

Monte Cristo – 18

Rosemary ham, Swiss cheese, lightly dipped
and griddled in brown butter
*Savory, rich, and indulgent—crisped in butter with
gentle herbal notes.*

Avocado Toast – 16

Multigrain toast, whipped avocado
Heirloom cherry tomatoes, microgreens
Balsamic reduction Served with a mixed greens salad
*Fresh and balanced—creamy avocado
brightened by acidity and crunch.*

The Main Cut

Eggs Benedict - 20

Two poached eggs, rosemary ham,
toasted English muffin, classic hollandaise
Silky and savory—classic structure with rich, buttery depth.

Bacon & Cheddar Omelet - 21

Three farm eggs, applewood-smoked bacon, smoked cheddar
Comfort-forward and satisfying—smoky, rich, and deeply familiar.

Steak & Eggs – 29

Four-ounce grilled petite filet mignon, two eggs any
style, breakfast potatoes, salsa fresca
Bold and hearty—grilled beef balanced by freshness and crunch.

The Super Green Omelet – 25

Spinach, broccolini, avocado, green onion, feta, sundried tomato
*Bright, herbaceous, and nourishing
fresh greens with savory balance.*

The Morning Standard – 18

Two eggs, prepared to your preference
Applewood-smoked bacon & house-made breakfast
sausage cisy home breakfast potatoes
Straight forward and classic—executed with intention

From the Cold Case

Smoked Salmon Toast - 22

Dill cream, smoked salmon cucumber, shaved red onion,
crisp bacon Served with a mixed greens salad
Cool, clean, and refined—smoky richness lifted by fresh acidity.

Smoked Salmon Crêpes – 25

Thin-sliced premium smoked salmon, dill cream,
cucumber, red onion, avocado, hard-boiled egg
Delicate and composed—layered textures with soft, savory elegance.

Bravado

COCKTAIL MENU

Bravado Morning Margarita – 14

Tequila, Blue curaçao, Guava, Coconut,
Lime juice

* Pairs with the French Toast or Buttermilk Pancakes

Bravado Spritz – 14

Aperol, Prosecco, soda, orange peel

Bright and bitter to cut through brown butter and ham

* Pairs with The Montecristo

The Classic Mimosa – 14

Fresh-squeezed orange, Champagne

Timeless, restrained, and precise

* Pairs with the Eggs Benedict

Morning Old Fashioned – 16

Bourbon, orange bitters, demerara

Savory richness meets quiet strength

* Pairs with the French Toast or Buttermilk Pancakes

Garden Gimlet – 16

Gin, lime, basil syrup

Fresh, herbal, and clean

* Pairs with the Super Green Omelet

The French 57 – 14

Gin, elderflower, lemon, Champagne

Floral lift against smoke and cream

* Pairs with Eggs Benedict

The Bravado Bloody Maria – 16

Tequila, house Bloody mix, citrus, spice

Bold, and well structured

* Pairs with the Steak and Eggs

Bravado BlackBerry Smash – 16

Lemon, simple syrup, elderflower, Jim Bean

* Pairs with the Steak and Eggs

Bravado