

WEEKEND BRUNCH

WAKE UP

“3-2-1 Stack” - Three Pancakes, Two House Made Pork Sausage Patties, Warm Brown Butter-Sage & Bacon Maple Syrup	16
Chocolate Babka French Toast - Dulce de Leche	14
House Smoked Trout Lox Plate - House Made Bagel, Cream Cheese, Accoutrements	22
Smoked Trout Toast - Herb Goat Cheese, Pickled Onion, Capers, Fennel, House Cold Smoked Ocean Trout	12

KHACHAPURIS

“Chorizo’n’Eggs” - House Made Chorizo, Piperade, Manchego, Sunnyside Up Egg	18
“Farm to Fire” - Grilled Vegetables, Balsamic Tomato Sauce, Fontina, Sunnyside Up Egg	18
“Green Chiles’n’ Eggs” - Chicken Chile Verde, Green Chiles, Salsa, Jack Cheese, Corn, Sunnyside Up Egg	18

EGGS

Tuscan Sun - White Beans, Pancetta, Arugula, Meyer Lemon, Compagna Toast, 2 Eggs	15
Jewish Brisket Hash - 2 Eggs, Jewish Gravy	15
Forager’s Frittata - Wild Mushrooms, Boursin Cheese, Shallots, Fines Herbs	17
The King - Crab Cakes, Poached Eggs, Saffron Hollandaise, House Made English Muffin	18
French Omelette - Fromage Blanc, Fines Herbs, Sautéed Shallots, Gem Salad (no alterations)	16
Steak ’n Eggs - Oak Grilled Hanger Steak, 2 Eggs, House Potatoes	24
“Chilaquiles” Breakfast Burrito - Scrambled Egg, Chicken Chile Verde, Tortilla Strips, Cilantro Crema & Cotija	15

SALADS

Aviator Caesar -Hearts of Romaine, House Made Croutons, Raw Egg Garlic-Anchovy Dressing	15
Mediterranean Chop - Grilled Artichokes & Shitakes, Kalamata Olives, Sun Dried Tomatoes, Fresh Tomato, French Feta, Hearts of Palm, Mediterranean Vinaigrette, Chicken	18
Spicy Miso Shrimp Salad - Black Kale, Napa Cabbage, Mizuna Greens, Crispy Noodles, Sesame Ginger Miso Dressing	19

SANDWICHES ETC.

(All Sandwiches served with Frites or Arugula Salad)

Breakfast Sandwich - House Made Sausage, Fried Egg, Cheddar, Bacon, Sautéed Onions, Aioli, English Muffin	14
Fresh Albacore Tuna Salad - Fresh Herbs, Caper Aioli, Red Onion, Tomato, Greens, Croissant	18
Cuban Turkey Melt - Mustard Aioli, Avocado, House Pickled Onions, Mojo de Ajo	16
Jewish Brisket - House Made Corn Rye, Horseradish Mustard, Russian Dressing	18
Saigon Shrimp Tacos - Spicy Pineapple Grilled Shrimp, Green Papaya Slaw, Coconut Chili Sauce, House Made Tortillas, Potato Chips	16
Peruvian Carne Asada Tacos - Marinated Steak, Salsa Criolla, Aji Verde, House Made Tortillas, Yucca Fries	16
Better Than “OK” Burger - 1/3# House Ground Prime, Cheddar Cheese, Grilled Onions, Pickles, 1500 Sauce, Housemade Bun, Fries	16

STEAKS (Oak Grilled or Plancha)

Served with one choice of SOCA Steak Sauce, Chimichurri, Hawaiian Dipping Sauce,
Red Wine Bone Marrow Butter or Peruvian Aji Panca Chile Butter

“Cedar River Farms” 14oz Ribeye	54	8oz Imperial American Wagyu Flatiron	39
“Creekstone” 10oz New York Strip	48	CAB 7oz Filet Mignon	42
Add Seared “Hudson Valley” Foie Gras	20	Add Blue Cheese Crust	7

BALLER BRUNCH

32oz 30 Day Dry-Aged Prime Creekstone Tomahawk Ribeye,
1/2 Dozen Fried Eggs, Sautéed Onions & Arugula, Béarnaise 145

ON THE SIDE

House Made Breakfast Sausage	6
Turkey Sausage	6
Boneyard Bacon “Steak”	10
Hickory Bacon	6
One Egg	3
Seasonal Fresh Fruit Bowl	8
Roasted Chimichurri Potatoes	6
Toast (Compagna, Rye, English Muffin)	4
House Made Bagel (Plain, Onion, Everything)	4



SEAFOOD BAR

Campechana

Gulf Coast Seafood Cocktail 15

Tiger Shrimp

Yuzu-Wasabi Cocktail Sauce
Half Pound 20 / One Pound 36

King Crab Legs

Half Pound 30 / One Pound 55

Oysters

Blood Orange Mignonette
Thai Tomato Salsa
{Ask Your Server For Today's Selection}
Half Dozen 18 / One Dozen 34

Live Uni

Market Price {When Available}

Lobster Tower

One Whole Lobster
Half Pound Tiger Shrimp
Half Dozen Oysters
90

King Crab Tower

Half Pound King Crab Legs
Half Pound Tiger Shrimp
Half Dozen Oysters
65

SOCA Tower

One Whole Lobster
Half Pound King Crab Legs
Half Pound Tiger Shrimp
Half Dozen Oysters
115

BRUNCH COCKTAILS

Boneyard Bloody

A Classic Bloody Mary
Spiked With Balsamic, Jalapeno,
Red Onions, Bacon, Salt Rim, Rocks 14

Classic Mimosas

Fresh Squeezed OJ, Grapefruit or Passionfruit, Bubbles 9

Bottomless Mimosas

Per Person 19
(With Purchase of Entrée, Two Hour Limit)

Juices & Coffee

Fresh Squeezed OJ* 5
Fresh Squeezed Grapefruit Juice* 8
Groundwork Cold Brew* 5
Groundwork Regular or Decaf 4.5
Loose Leaf Hot Tea (Mint, English Breakfast, Chamomile, Jasmine) 6

*No Refills