

B R U N C H

CINNAMON BRIOCHE FRENCH TOAST

thick cut brioche stuffed with danish cream, berry compote, crème anglaise, bacon, maple syrup \$13.99

CHILLED CRAB LETTUCE WRAPS

grilled sweet corn salad, cilantro, lime \$16.99

*SMOKED SALMON AND AVOCADO BENEDICT

salmon, poached eggs, wilted spinach, avocado, english muffin, hollandaise \$17.99

FRIED CHICKEN & WAFFLES

south carolina peaches, lavender maple syrup \$16.99

*OMELETTE DU LARKIN'S ^{GF}

spinach, white cheddar, topped with shrimp in tomato cream, cut fruit \$14.99

*CERTIFIED ANGUS BEEF PRIME RIB ^{GF}

12oz. prime rib, au jus, horseradish cream, rosemary-garlic mashed, grilled asparagus \$49.99

We will make every effort to accommodate any specific allergy request.

Our gluten free items are prepared in a kitchen that also serves products made with wheat.

*Consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness.