

BRUNCH MENU

Available
SATURDAY 11AM-3PM
SUNDAY 10AM-3PM



DISCOVER FLIGHTS

BRAZILIAN CHEESE BREAD BENEDICTS - 2 FOR 17

Served on our cheesy homemade GF Brazilian cheese bread
Add \$1 to dishes with *

TRADITIONAL

House shaved ham topped with a poached egg and traditional hollandaise

PRIME RIB BENNY*

Pegasus aioli, shaved prime rib, topped with a poached a egg and Au Jus hollandaise.
Tip: add mushroom caviar + \$1.50

THAI SHRIMP BENNY *

Sautéed shrimp with a poached egg and red curry hollandaise

PESTO BENNY

Homemade pesto hollandaise over a poached egg and french onion hollandaise

BLT

Juicy tomato, fresh lettuce, and poached egg topped with traditional hollandaise and bacon bits

BLACKENED SALMON *

Fresh avocado spread, blackened salmon, topped with a poached egg and red curry hollandaise

SPIN DIP BENNY

House specialty spinach dip hollandaise over a poached egg

IRISH BENEDICT

Shaved corned beef topped with a poached egg and traditional hollandaise

COUNTRY BENEDICT

Homemade biscuits topped with a sausage crumble, a poached egg, and country gravy

SEAFOOD CAKE *

Seafood cake base topped with a poached egg and traditional hollandaise

TRUFFLE MUSHROOM

Wild mushrooms topped with a poached egg and truffle hollandaise

FRENCH ONION

Whipped feta, caramelized onion, topped with a poached egg and french onion hollandaise

SILVER DOLLAR PANCAKES - 2 FOR 14

Homemade ricotta pancakes served with maple syrup.

Tip: Sub mini
Belgian waffles +\$1

TRADITONAL

Butter and maple syrup

PB & JAM

Crunchy peanut butter and homemade jam drizzle

BANANA NUT

Diced bananas, candied walnuts, and a caramel drizzle

CINNAMON SUGAR

Brown sugar cinnamon butter and powdered sugar

BERRY BLAST

Berry compote drizzle topped with fresh berries

SAMOA

Chocolate and caramel drizzle with toasted coconut flakes

CHOCOLATE CHIP

Chocolate chips and chocolate drizzle

AUSTRALIAN TOASTIES - 2 FOR 10

Add poached egg \$1.50, GF option add \$1 ea.

BLT AVO

Avocado spread, fresh lettuce, and tomato, topped with crispy bacon

WILD MUSHROOM

Wild mushroom blend topped with feta crumbles

BRUSCHETTA

Olive oil marinated diced tomato, garlic, basil with a balsamic drizzle

PESTO

Homemade pesto sauce topped with toasted pine nuts and parmesan cheese

PINEAPPLE COCONUT

Coconut cream, chargrilled pineapple, topped with toasted coconut flakes

BALSAMIC BERRY

Balsamic onion chutney with fresh berries and goat cheese crumble

BERRY BLISS

Whipped ricotta diced strawberries

BREAKFAST BOWLS - 2 FOR 16

POT O' GOLD

Hash browns, corned beef, scrambled eggs, topped with melted cheddar

SAUSAGE SKILLET

Hash browns, sausage crumble, scrambled eggs, topped with melted cheddar

BARNYARD BOWL

Hash browns, bacon, sausage, scrambled eggs, topped with a shredded cheese blend

BACON BARREL

Hash browns, bourbon bacon jam, scrambled eggs, topped with melted cheddar

FOREST FORAGER

Broccoli, mushroom, onion, potato, peppers, cauliflower and scrambled eggs, topped with a shredded cheese blend

Tip: add homemade hollandaise or sausage gravy +\$1.50

THE LAYOVER - 18

Mix and match any two of our tasty brunch flights- benedicts, pancakes, toasties, & bowls

A WORLD OF FLAVORS AWAIT!
DISCOVER WHAT YOU FANCY...

TASTY DISHES

BREAKY FAVORITES

SUNRISE SPECIAL

2 eggs, choice of meat (bacon, ham, or sausage patties), hash browns, toast - 10 (GF add \$2)

NASHVILLE CHICKEN & WAFFLES

Waffle sandwich with crispy fried chicken, homemade pickles, and a Sriracha honey drizzle - 14 (GF add \$1)

BISCUITS AND GRAVY

ADD Egg \$1.50
Homemade buttermilk biscuits, topped with sausage crumble and house country gravy - 13

BREAKFAST SANDWICH

Choice of ham, bacon, or sausage crumble topped with cheddar cheese, fried egg & garlic aioli - 11 (GF add \$2)

BYO OMLETTE (CHOOSE 3)

+\$0.75 for additional toppings
Tip: Add bourbon bacon jam +\$1.50
Bacon, sausage, ham, broccoli, mushroom, onion, peppers, cauliflower, tomatoes, feta, cheddar, havarti cheese, served with hash browns and toast - 14 (GF add \$2)

BREAKFAST NACHO

Home-made tortilla chips topped with hash browns, scrambled eggs, sausage crumble, bacon bits, and country gravy - 14

LOADED FRENCH TOASTS

Egg-washed texas toast. GFO + \$2

BANANAS FOSTER

Diced bananas, brown sugar cinnamon butter, topped with a vanilla cream cheese drizzle - 14

MONTE CRISTO

Shaved ham, swiss, topped with a berry compote drizzle, powdered sugar, maple syrup - 16

S'MORE

Toasted marshmallows, crushed graham crackers, topped with a chocolate drizzle - 15

CHAMPAGNE & STRAWBERRIES

Diced strawberries in a champagne reduction, topped with vanilla cream cheese drizzle - 14

CINNAMON TOAST CRUNCH

Crispy bacon pieces, brown sugar cinnamon butter, topped with vanilla cream cheese drizzle - 14

GRACELAND

Diced bananas, crispy bacon pieces, topped with a crunchy peanut butter drizzle, and maple syrup - 15

HAWAIIAN

Shaved ham, grilled pineapple pieces, topped with coconut shavings and maple syrup - 15

SIDES

Texas Toast - 3
Gluten Free Toast - 3.5
Bacon - 4
Ham - 4
Fruit Cup - 5
Hash Browns - 3.5
Classic Fry - 5
GF Brazilian Cheese Bread - 4
GF Biscuit - 4
Sausage Patties - 4

DON'T BE BORING, EXPLORE AND ASK
ABOUT OUR BREAKFAST DRINK FLIGHTS!



ABOUT US

FLIGHT BASED MENU

Flights of food and drinks allows you to explore dishes and drinks you love.

EXPLORATORY KITCHEN

We use fresh, high-quality ingredients to create a menu that offers a culinary tour of the world.

GLUTEN FREE

Everything on our menu can legit be made gluten free.

