COME FOR THE FOOD • STAY FOR THE GAME •

# The Pro BRUNCH

**SATURDAY & SUNDAY**
**UNTIL 3PM**

## SHAREABLES

### CHIPS & DIP — $15
yuca chips ~ sour cream & onion dip ~ pickled chilies

### TOAST — $14
chive & dill cream cheese mousse ~ avocado ~
marinated cherry tomatoes ~ pickled red onion ~ wild arugula ~
basil vinaigrette ~ balsamic reduction
**ADD // NORWEGIAN SMOKED SALMON: $10**

### FRIED BUFFALO WINGS
**STEP 1– CHOOSE YOUR QUANTITY**
1. (6) pieces — $16
2. (12) pieces — $30

**STEP 2– CHOOSE YOUR DIP**
1. blue cheese
2. buttermilk ranch
3. no dip

TO SHARE

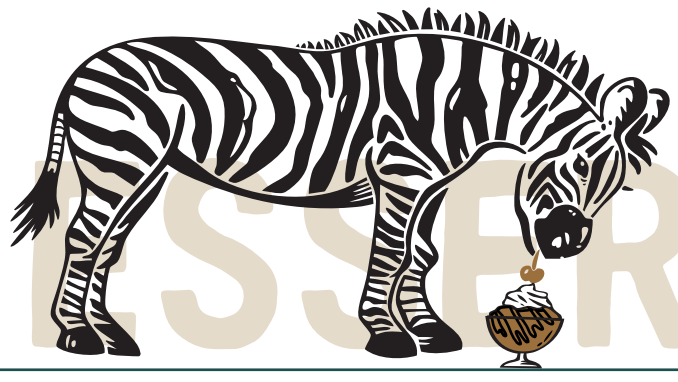


## GAME DAY

**ADD ONS OFF THE WOOD FIRE GRILL // CHICKEN BREAST: $8 //**
**HANGER STEAK: $14 // SHRIMP: $12 // GROUND WAGYU TACO BEEF $6**

### NACHOS — $22
pickled sweet & spicy peppers ~ black beans ~ avocado ~
cheddar jack cheese ~ cheese sauce ~ cilantro crema ~
pico de gallo ~ corn tortilla chips

### LOADED CALIFORNIA FRIES — $22
pickled sweet & spicy peppers ~ black beans ~ avocado ~
cheddar jack cheese ~ cheese sauce ~ cilantro crema ~
pico de gallo ~ battered fries



DESSERT

## SOFT SERVE

### JUST A CUP — $8
vanilla ~ chocolate ~ swirl

### MAKE IT A SUNDAE — $12
**PICK UP TO 3 TOPPINGS:**
guittard chocolate sauce // chantilly // marshmallow //
rainbow sprinkles // chocolate crumble //
candied peanuts // candied bacon // cherries //

## ENTREES

### THE OG BURGER — $18
6 oz chuck patty ~ new school american cheese ~
shaved iceberg lettuce ~ vidalia onion ~ b & b pickles ~
pro sauce ~ house-made parker house bun ~ side of potato chips

### FARM FRITTATA — $18
farm egg ~ roasted mushroom ~ broccolini ~ 4 cheese blend ~
chives ~ side of fried potatoes & dressed greens

### VERY BERRY BUTTERMILK WAFFLE — $18
buttermilk waffle ~ freshly macerated berries ~
cardamom whipped cream ~ vermont maple syrup

### LOCO MOCO — $23
6 oz wagyu beef patty ~ braised pork belly fried rice ~
roasted mushroom ~ green onion ~ sunny side farm egg ~ house gravy

### THE BENNY — $18
heirloom tomato ~ black forest ham ~ 2 poached farm eggs
aged cheddar drop biscuits ~ hollandaise ~ side of potato chips

### FRIED CHICKEN & WAFFLES — $21
buttermilk waffles ~ masa-crusted fried chicken tenders ~
whipped honey butter ~ serrano-infused vermont maple syrup

### JOSUE'S KILLA CHILAQUILES — $19
enchilada sauce ~ corn tortilla chips ~ scrambled eggs ~
roasted pablanos ~ pickled red onion ~ cilantro crema ~ cotija cheese
**ADD // CHICKEN TINGA: $10 // HANGER STEAK: $14 // SHRIMP: $12 //**

### COBB SALAD — $19
little gems ~ iceberg ~ marinated cherry tomatoes ~
candied hobbs bacon ~ hard boiled egg ~ avocado ~ gorgonzola ~
green onion ~ red wine vinaigrette
**ADD ONS OFF THE WOOD FIRE GRILL // CHICKEN BREAST: $8 //**
**HANGER STEAK: $14 // SHRIMP: $12 // ATLANTIC SALMON $12 //**

AM

SNACKS

## ADD ONS

### CAVATELLI MAC & CHEESE — $15
cheddar & smoked gouda ~ herb bread crumbs ~ chives

### BATTERED FRIES — $12
crispy & thick cut ~ buttermilk ranch

### FRIED POTATOES — $10
pickled peppers & grilled vidalia onion ~ smoked paprika oil

### HOBBS BACON — $7

~gluten free ~vegetarian ~spice level

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

guests must use their own discretion to make i nformed choices based on their individual dietary needs; however, please make us aware if you have any food allergies.

a 20% service charge will be added to all parties of 6 or more.

the 5% livable wage fee will be added to all parties.

a 20% service charge will be added to all tabs left open.