



MONARCH

STATE FAIR BRUNCH
95 per person

STARTERS

for the table

WARM BREAKFAST PASTRIES

*banana bread, buttermilk biscuit, lemon poppyseed blueberry muffin
seasonal fruit & jam, pimento cheese, honey*

DEVEILED EGGS

beef jerky, crispy capers, lavash

additionally available

ISLAND CREEK OYSTERS 24/48

cucumber mignonette, cocktail, horseradish, fire sauce

OSETRA CAVIAR 180

bagel crisps, whipped creme fraiche, chives

KING CRAB CORN DOG 36

calabrian ketchup, honey mustard

CAVIAR MOZZARELLA STICK 32

osetra caviar, creme fraiche, chives

ENTRÉES

choice of

BRISKET BENEDICT

english muffins, fried green tomato, hollandaise

BAKED RIGATONI CARBONARA

pancetta, three cheese fonduta, cured egg yolk

WOOD OVEN TIGER PRAWNS

herbed polenta, marinated heirloom tomatoes, farm egg

STEAK & EGGS

7oz filet, smoked tomato butter, hatch chilies, barolo jus, bearnaise

BATTERED & FRIED FRENCH TOAST

bruleed peach, fennel spiced pecans, basil whip

LEMON RICOTTA PANCAKES

blueberry compote, meyer lemon marmalade

supplements

A5 FILET - 5OZ - 150

45 DAY DRY AGED TOMAHAWK - 34OZ - 180

TEXAS WAGYU STRIPLOIN ROSEWOOD RANCH 10OZ - 90

SIDES

for the table

CRISPY YUKON HASH BROWNS

pecorino-naise, parsley, basil

SMOKED BACON

calabrian honey glaze

SCRAMBLED EGGS

pomodoro, calabrian chili, grilled focaccia

