

# HOUSE OF CARDS BRUNCH

CHEF KEITH DROZ

## STARTERS

### \* Breakfast Poutine

Kennebec Fries, Beef Gravy, Sunny  
Side Up Egg, Cheese Curds  
14

### \* Deviled Eggs

Bacon, Blue Cheese, Roasted Garlic,  
Asparagus, Paprika  
13

### † Monkey Bread

Fresh Biscuit, Candied Walnuts,  
Caramel, Powdered Sugar  
12

### † Giant Sticky Bun

Cinnamon Rolled Puff Pastry, Cream  
Cheese Glaze, Chopped Pecans  
14

### † Brunch Bruschetta

Toasted Ciabatta Bread, Mixed  
Berries, Greek Yogurt, Local Honey,  
Granola  
16

### \* Smoked Salmon & Lox

Bagel, Whipped Goat Cheese,  
Arugula, Capers, Fresh Dill  
15

## ENTRÉES

### † Deep Fried French Toast

Deep Fried Cinnamon French Toast,  
Dulce de Leche, Sweet Cream Cheese,  
Strawberry Brandy Sauce  
22

### \* Crab Cake Benedict

English Muffin, Arugula, Crab Cakes,  
Poached Eggs, Hollandaise.  
Served with Southern Breakfast  
Potatoes  
28

### † Pumpkin Pancakes

Pumpkin Pancakes, Raisin  
Chutney, Maple Butter,  
Cinnamon, Powdered Sugar  
24

### \* † Burrata Eggs Benedict

English Muffin, Watercress, Heirloom  
Tomatoes, Burrata Cheese, Poached  
Eggs, Basil Gremolata, Hollandaise.  
Served with Southern Breakfast  
Potatoes  
24

### \* † Egg White Omelette

Egg Whites, Whipped Goat Cheese,  
Mushrooms, Asparagus, Cherry Tomatoes,  
Spinach, Smoked Salmon, Roasted Poblano  
Cream Sauce. Served with Southern  
Breakfast Potatoes  
24

### \* Hot Chicken & Waffles

Deep Fried Hot Chicken, Mini Belgian  
Waffles, Berry Compote,  
Powdered Sugar  
25

### \* Chorizo Omelette

House Made Chorizo, Queso Fresco,  
Roasted Tomatoes, Spinach.  
Served with Southern Breakfast  
Potatoes  
24

### † † Vegan Chile Relleno

Roasted Poblano Peppers, Black  
Beans, Tofu, Potatoes, Vegan  
Mozzarella "Cheese", Ranchero Sauce  
24

## STEAK & EGGS

### \* 8oz Filet Mignon

8oz Braveheart Filet Mignon with  
2 Eggs Any Style and Southern  
Breakfast Potatoes  
55

### \* 12 oz Garlic Marinated Prime Rib

12oz Braveheart Prime Rib with 2 Eggs  
Any Style and Southern Breakfast  
Potatoes  
45

### \* 18oz Bone In Ribeye

18oz Braveheart Bone in Ribeye  
with 2 Eggs Any Style and  
Southern Breakfast Potatoes  
65

## COCKTAILS

### HOC Bloody Mary

Heroes Vodka, HOC Bloody Mary Mix, Lemon, Celery, Capers

14

'Strong & Spicy' Add a shot of Ancho Reyes Chile Liqueur +4

## MIMOSAS

### Classic

Magdala Orange Liqueur, Fresh Orange Juice, Perelada Cava

15

### Pamplemousse

Giffard Pamplemousse, St. Germain, Fresh Grapefruit Juice, Perelada Cava

15

### Piña

Yellow Chartreuse, Fresh Pineapple, Fresh Ginger, Perelada Cava

15

## SPARKLING SELECTION

Perelada Cava 14

## BY THE BOTTLE

Dom Perignon 395    L Roederer Cristal Brut 450    Veuve Clicquot Yellow 195

Nicolas Feuillatte Brut RSV 129    Roederer Estate Rose 88    Perelada Cava 56

## CAFFEINATED SELECTIONS

### Arabica Old Fashioned

Red Eye Rye Whiskey, High Wire Southern Amaro, Creme De Violette, Bitters

17

### Magician's Breakfast

HOC Single Barrel Select Jack Daniels, Espresso, Merrys Irish Cream, Milk

15



20% Gratuity Added for Parties of 7 or More • † Vegetarian • ‡ Vegan

\* The consumption of raw or undercooked meats, shellfish, poultry, seafood and eggs may increase the risk of foodborne illness.