

Sunday Brunch

BRUNCH PIZZA

LOX & SCHMEAR - 16

parmesan cream, lox, capers, fresh mozzarella, red onion, cherry tomato, micro green, black garlic, EVOO

RED EYE - 15

maple sausage, San Marzano tomato sauce, caramelized onion, sunny side up egg, espresso infused sea salt, black peppercorns

WILD BERRY POP TART - 15

fresh berries, ricotta, pure maple syrup, lemon zest, powdered sugar

SUNRISE - 14

scrambled egg, ham, green pepper, red onion, fresh mozzarella, sea salt, black pepper

Omelettes



WESTERN

ham, green pepper, onions, cheddar

FLORENTINE

spinach, tomato, goat cheese

THREE CHEESE

cheddar, mozzarella, parmesan

GOTTA HAVE IT

BREAKFAST HANDHELD - 8

bacon, scrambled egg, American cheese, brioche roll

AVOCADO TOAST - 7

Texas toast, avocado, bruschetta, blackened shrimp, parmesan

BISCUITS & GRAVY - 7

butter milk biscuits, homemade sausage gravy

BRÜ ROLL - 6

freshly baked cinnamon rolls, vanilla glaze



CLASSIC - 9

Texas toast, cinnamon vanilla batter, pure maple syrup

MIXED BERRY - 10

classic french toast, fresh berries, whipped cream, mixed berry syrup

COOKIES 'N CREAM - 11

classic french toast, chocolate cookie crumbles, vanilla glaze, chocolate sauce, whipped cream

French Toast

BRUNCH

QUESADILLAS

served with salsa verde

THREE CHEESE 8

cheddar, mozzarella, parmesan

CAROLINA 10

slow-roasted pulled pork, house BBQ, cheddar, mozzarella, parmesan

STEAK, EGG & CHEESE 10

thinly sliced steak, scrambled egg, caramelized onion, cheddar, mozzarella, parmesan

CHICKEN, BACON, RANCH 10

roasted all-natural chicken, applewood smoked bacon, cheddar, mozzarella, parmesan, ranch dressing

VEGGIE 9

roasted zucchini, peppers and onions, cheddar, mozzarella, parmesan, scrambled egg



BURGERS

SERVED ON A TOASTED BRIOCHE ROLL
WITH YOUR CHOICE OF FRIES OR SALAD

First, **PICK YOUR BURGER**

CRAFTY HOP BURGER – 15

blend of brisket & short rib

BEAST BURGER – 18

blend of Wagyu beef, bison, elk & boar

TURKEY BURGER – 16

all-natural ground turkey

BEYOND BURGER – 16

plant-based meat alternative

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Second, **PICK YOUR STYLE**

+ **WEST COAST** American cheese, lettuce, tomato, onion, pickle

+ **BRÜ HAUS BBQ** house-made BBQ, cheddar cheese, crispy onion

+ **BLACKENED BLUE (+1)** applewood bacon, caramelized onion blue cheese

+ **FUNGI FROMAGE** local mushrooms, swiss, roasted garlic aioli

+ **BENNY (+1)** fried egg, applewood bacon, beer cheese

+ QUESADILLA

applewood bacon, romaine, tomato, avocado, cheddar, mozzarella, salsa, served in a tortilla

Local Garden

HAIL CAESAR – 10

romaine hearts, house dressing, house roasted garlic croutons, shaved parmesan

CHOP CHOP – 11

romaine, cherry tomato, applewood bacon, sharp cheddar, hard-boiled egg, house buttermilk bacon dressing

WE GOT THE BEETS – 12

GF

arugula, oven-roasted beets, tart cherries, apple, goat cheese, pistachio, light apple cider dressing



+ ALL-NATURAL CHICKEN
+ SALMON
+ SHRIMP

ALL-NATURAL

CHICKEN WINGS

GF

no hormones, no antibiotics

+ OLD BAY

6 for \$9

+ SESAME GINGER TERIYAKI

12 for \$16

+ LEMON PEPPER

+ SWEET THAI CHILI

+ HONEY MUSTARD

+ GENERAL TSO

+ BRÜ DADDY'S BBQ

+ HOT HONEY

+ BUFFALO

+ DIABLO

+ PB & J

+ CARIBBEAN JERK

Kids Menu

5

FRENCH TOAST

SCRAMBLED EGGS & BACON

CHEESEBURGER SLIDERS

CHICKEN FINGERS

Sides

BREAKFAST POTATOES → 3
fresh potatoes cubed & seasoned

BACON → 4
applewood smoked, 4 slices

TWO EGGS → 3
any style

SAUSAGE LINKS → 4
maple breakfast links

FRESH FRUIT → 3
bowl of seasonal fruits

TOAST → 1
sourdough, wheat or white

GOOD BEER. REAL FOOD.

Cool Vibes

PLEASE LET US KNOW ABOUT
ANY FOOD ALLERGIES OR
DIETARY RESTRICTIONS — WE'RE
HAPPY TO ACCOMMODATE!

GF

gluten free

V

vegan

consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness