

THE SAVOY

AT 21c

brunch

sides

APPLEWOOD SMOKED BACON 6

three strips

BREAKFAST SAUSAGE 5

three links

TOAST 4

sourdough, seeded wheat, english muffin

FINGERLING POTATOES 4

rosemary, oregano

2 CAMPO LINDO HEN EGGS 4

cooked your way

beverage

BRONSON'S MILK PUNCH 13

american whiskey, apple, ginger, lemon, clove, nutmeg, allspice

SALTY K-9 13

vodka, aperol, dolin rouge vermouth, radler

MIMOSA 10

choice of orange, cranberry, pineapple, or peach

IRISH COFFEE 11 (BAILEY'S SIDE CAR +3)

irish whiskey, demerara, marcel coffee
whipped cream

BLOODY MARY 10

vodka, tomato, celery salt, worcestershire, lemon
black pepper

starters

CHILLED PLYMOUTH OYSTERS 14

passion fruit, beet-horseradish
3 per order

ENDIVE & SPINACH SALAD 12

walnut, tarragon, champagne

HONEY YOGURT PARFAIT 9

apple, coconut, sunflower granola

DONUT HOLES 8

tangerine sugar

mains

CANADIAN BACON EGGS BENEDICT 18

mushroom, english muffin, brussels sprouts
lobster hollandaise, greens

EGGS IN PURGATORY 13

fennel, tomato, seeded baguette

BANANA BREAD FRENCH TOAST 17

apple, almond, oat struessel, vanilla

CHEDDAR CHEESE QUICHE 14

spinach, garlic, onion, thyme

OPEN FACED CROQUE MADAM 14

paris ham, provolone, brioche, greens

SAVOY SMASH BURGER 22

american cheese, dijon
caramelized onion, pickles, mayo

EXECUTIVE CHEF **BRANDON BRUMBACK**

DIRECTOR OF F&B **TAYLOR TANTILLO**

RESTAURANT MANAGER **LUKE HOLSINGER**

BAR MANAGER **VAN ZARR**

CHEF DE CUISINE **JOEY ATTWATER**

SOUS CHEF **JOHN KENNEDY**

