

BRUNCH

Brunch Bar

**Tax not included*

Classic Mary

Vodka, bloody mary mix, celery salted rim, garnished with green olives & a lime wedge / 8

Spicy bloody Maria

Tequila, bloody mary mix, worcestershire sauce, lemon juice, ground pepper, tabasco, celery, salted rim garnished with olives & pepperoncini / 8

Farmer's market Mary

Vodka, bloody mary mix, celery salted rim, seasonal pickled veggies & a lime wedge / 9

Little piggy

Vodka, bloody mary mix, celery salted rim, seasonal pickled veggies, pepperoni straw & a lime wedge / 10

The Point 75

Gin, muddled lemons, elderflower liqueur & champagne / 8.5

Irish coffee

QED micro roast coffee, Jamesons, sugar cube, whipped cream optional / 8.5

Classic Mimosa

Fresh orange juice & Champagne / 7

Lunch in Brunch

Cheese curds

Tempura battered white cheddar cheese curds with housemade strawberry jalapeno jam & ranch dressing / 7.95

Chips & pico / GF

Housemade corn tortilla chips served with our signature pico de gallo / 4.95

Add smoked gouda cheese sauce 2 | Add guacamole 2

Beer battered fries / 5.95

Sweet potato fries / 6.95

Garlic fries / 6.95

Add smoked gouda cheese sauce 2 | Add bacon crisps 2

Housemade meatballs

Housemade lamb, beef and pork meatballs, simmered in our signature marinara sauce served with grilled focaccia bread / 7.95

Cheesy spinach & artichoke dip / GF

Our creamy spinach and artichoke dip served hot and topped with parmesan cheese. Served with tortilla chips / 8.95

Chicken wings / GF

Crispy chicken wings tossed in your choice of house bbq, ghost pepper or sweet & sour Thai basil sauce, served with ranch or blue cheese dressing, carrots & celery / 9.95

Chicken waffle sliders

Fried chicken breasts on Belgian waffles with maple syrup, powdered sugar & served with house slaw. Try them with our infused jalapeno maple syrup / 10.95

All burgers are cooked to medium unless otherwise specified, served with fries or coleslaw

Point burger* / GFO

8 oz. Wagyu topped with smoked gouda, sherried bacon jam, arugula, grilled tomato and pickle / 13.95

Classic burger* / GFO

8 oz. Angus beef, lettuce, tomato, onions, pickles and mayo / 11.95

Chicken Caesar wrap*

Grilled chicken, crisp Romaine, housemade Caesar dressing with aged parmesan wrapped in a flour tortilla / 11.95

Salads

Add steak tenders* 5 | Add herb marinated chicken 3
Add sauteed portobello 2

Roasted Corn & black bean salad / GF

Mixed greens, citrus chive vinaigrette with black bean salsa, roasted corn, grape tomatoes, pico de gallo, cheddar & jack cheese, sriracha aioli, corn tortilla strips & sliced avocado / 10.95

Iceberg wedge / GF

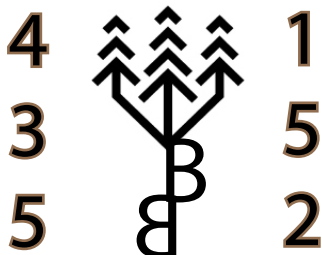
Iceberg lettuce, bleu cheese dressing, grape tomatoes, bacon crisps, bleu cheese crumbles & green onion / 9.95 / 4.95

Classic Caesar* / GFO

Fresh cut romaine lettuce tossed with housemade Caesar, herb croutons, grilled lemon and aged parmesan / 9.95 / 4.95

House salad / GFO

Mixed greens, carrots, cucumber, grape tomatoes, herb croutons, with red wine tarragon dressing / 8.95 / 3.95



GF= Gluten Free

GFO= Gluten Free Option

**please note: our equipment is used for items containing gluten not suitable for those with severe medical dietary restrictions

BRUNCH

sat & sun 9am - 2pm

Shareable Plates

French toast bites

French toast bites, Grand Marnier batter, powdered sugar, whipped cream & maple syrup.
Try our house infused jalapeno maple syrup / 5.95

Fruit Plate / GF

An assortment of seasonal fruit / 5.95

Banana bread French toast

Housemade banana bread dipped in Grand Marnier & brown sugar batter, cooked 'til golden brown topped with sliced green apples tossed in salted caramel, powdered sugar, & housemade whip cream
one slice / 5.95 two slices / 7.95

Brunch Classics

served with roasted potatoes

Eggs Bene*

House crafted buttermilk black pepper biscuits with ham, poached eggs & lemon basil hollandaise / 10.95

Veggie lover's scramble* / GFO

Three eggs scrambled, sautéed seasonal vegetables, grape tomatoes with cheddar & jack cheese blend, avocado & toast or biscuit / 8.95

435 scramble* / GFO

Three eggs scrambled with ham, green onion, red & green bell peppers, bacon crisps, cheddar & toast or biscuit / 10.95

Prime Steak and eggs / GFO

Petite Prime NY steak grilled your way served with two eggs any style & toast or biscuit / 16.95

Biscuits & gravy

Housemade buttermilk black pepper biscuits topped with sausage gravy served with two eggs any style / 9.95

Breakfast burrito*

Scrambled eggs, roasted potatoes, black bean salsa, peppers, onions & tomatoes in a flour tortilla topped with feta, cheddar & jack cheese blend, finished with verde sauce, pico de gallo, sliced avocado & lime, cilantro sour cream / 9.95

Add sausage 3.50

Waffles & eggs*

Two Belgian waffles, two eggs any style, three strips of bacon or pork sausage link served with powdered sugar & maple syrup / 8.95

***not served with potatoes*

Chicken fried steak*

Chicken fried steak topped with housemade sausage gravy, served with roasted potatoes & two eggs any style / 12.95

Grilled sausage & potato hash* / GFO

Pork sausage with sautéed red & green bell peppers, onions, garlic, topped with cheese & bacon crisps, with two eggs any style & toast or biscuit / 10.95

747* / GFO

Two eggs any style, three strips of bacon or pork sausage link, roasted potatoes & your choice of toast or biscuit / 9.95

Sides

Roasted potatoes / 2.95

Grilled sausage link / 3.50

Sausage gravy / 2.95

Belgian waffle / 2.50

Two eggs* / 2.95

Three slices of bacon / 3.95

Avocado / 2

Two slices of toast or biscuit / 1.95

Two slices of gluten free bread/ 2.95

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