



BRUNCH FAVORITES

Breakfast Skins 17

Twice-baked potatoes filled with poached eggs, bacon, cheddar, smoky sour cream, and chives

Chicken & Waffles 19

Pearl sugar waffle with crispy chicken, a spicy bacon-maple glaze

The Chef's Vibe Sandwich 20

On toasted ciabatta. choice of twisted fries, or fresh fruit medley

Scrambled eggs, chicken apple sausage, smoked cheddar, caramelized onions, bacon bourbon aioli, and fig jam

FLATBREADS

Salmon & Crema Flatbread 22

Smoked salmon, whipped dill cream, arugula, crispy capers, pickled shallots, and everything spice

Whiskey Cheddar filet & Eggs 24

Filet Mignon, Irish whiskey cheddar, sweet peppers, red onions, and horseradish cream

The Signature Vibe Flatbread 20

Avocado mousse, poached eggs, chicken sausage with cherry Gruyère and chipotle, smoked maple cheddar, crispy onion straws

Spicy Italian & Egg 19

Spicy Calabrian-style pork spread, scrambled eggs, fresh mozzarella, honey maple walnuts, and green onions



CHARCUTERIES

A revolving selection of curated cured meats and artisan cheeses from around the world, paired with fresh fruits, pastries, jams, waffles, and breakfast specialties

Chef's selection

Small Board (Serves 2-3)

Three meats & three cheeses | \$20

Four meats & four cheeses | \$24

Large Board (Serves 3-4)

Three meats & three cheeses | \$30

Four meats & four cheeses | \$36

The Full Spread (Serves 5+)

A three-tiered presentation featuring every meat, every cheese, all accompaniments. Designed to share | 58