

INTRODUCING SULLIVAN'S BRUNCH MENU

FILET MIGNON BENEDICT*

Bacon Duxelle, Chives, Peppercorn
Sauce, Challah Bread 21

LUMP CRAB CAKE BENEDICT*

Lump Crab Meat, Asparagus, Newburg
Sauce, Old Bay Seasoning, Challah Bread 24

CHALLAH & HAZELNUT FRENCH TOAST

Toasted Hazelnuts, Bacon, Powdered Sugar,
Hot Nutella Maple Syrup 15

GRUYÈRE EGGS WITH ASPARAGUS*

Gruyère, Scrambled Eggs, Cream Cheese,
Panko Breadcrumbs, Fresh Lemon Juice 15

STEAK & EGGS*

8 oz. Prime Ribeye, Sunny-Side Up Egg,
Fingerling Potatoes & Sun-Dried
Tomato Hollandaise 26

BLT

Nueske® Bacon, Guacamole, Arugula, Tomato &
Challah Bread. Served with French Fries 16

COCKTAILS

5-SPICE BLOODY MARY 13.5

add King Crab Leg 8 | add Shrimp 8

PIGGY IN THE PARK BLOODY MARY 13.5

Nueske® Pork Belly Spiedini, Garden Celery,
King Sized Stuffed Olives

PROSECCO MULE 13.5

House-Made Ginger-Infused
Vodka, Prosecco



*These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

BRUNCH 0519