

GATSBY

IT'S BRUNCH TIME

SAT 11AM-3PM | SUN 10AM-3PM

ENTREES

STUFFED CROISSANT | \$16

Mah Ze Dahr croissant, scrambled eggs, havarti, nueske's bacon

CHOCOLATE FRENCH TOAST | \$15 ☐

cocoa pebbles-crustéd brioche, whipped cream, chocolate sauce, berries

SOUFFLÉ PANCAKE | \$15 ☐

warm berry compote, citrus whip, maple syrup

GREEK OMELET | \$17 🌿

beef + lamb gyro, tzatziki, feta, sautéed potatoes

PASTRAMI HASH* | \$16 🌿

poached eggs, smoked hollandaise, sautéed potatoes

EGG WHITE FRITTATA | \$15 ☐🌿

heirloom tomatoes, whipped burrata, balsamic, basil

CRAB BENEDICT* | \$23

maryland lump crab, old bay hollandaise, sautéed spinach, sautéed potatoes

ALL AMERICAN | \$16

eggs your way, nueske's bacon, sautéed potatoes, pancakes

SIDES

EGGS YOUR WAY | \$7 ☐🌿

SAUTÉED POTATOES | \$6 ☐🌿

NUESKE'S BACON | \$7 🌿

MINI BUTTERMILK PANCAKES | \$6 ☐

TO SHARE

BY

Mah Ze Dahr

BAKERY ☐

CROISSANT | \$4.50

PAIN AU CHOCOLAT | \$5

BANANA BREAD | \$4

APPLE-CINNAMON HAND PIE | \$5

CHERRY SCONE | \$4

CINNAMON ROLL | \$6.50

brown sugar + cinnamon-swirled fluffy brioche, cream cheese frosting

PASTRY BASKET | \$17

croissant, pain au chocolat, banana bread, apple-cinnamon hand pie

COCKTAILS

GRETA'S PUNCH

mango-infused vodka, giffard's rhubarb, strawberry, ginger, mint, bubbles

\$12 glass | \$54 pitcher (serves 5)

BLOODY MARY

new amsterdam vodka, fire roasted tomatoes, frank's red hot, horseradish

\$11 glass | \$49 pitcher (serves 5)

JUST PEACHY

jim beam bourbon, blood peach, mint, iced tea, lemonade

\$11 glass | \$49 pitcher (serves 5)

¡HOLA PIÑA!

el jimador tequila, combier triple sec, pineapple, cinnamon syrup

\$12 glass | \$54 pitcher (serves 5)

KNEAD RESTAURANT
SUSTAINABILITY • DESIGN
EXECUTIVE CHEF : LISA ODOM
FOLLOW US   /GATSBY_RESTAURANT

 = VEGAN  = VEGETARIAN  = GLUTEN FREE

PLEASE NOTIFY US OF ANY ALLERGIES
*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness

SPRING 2021

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