

Brunch

CHLOE

every
day
classic
food

Saturdays &
Sundays
10a - 2p

Omelettes

FRENCH*	19
three eggs, mushrooms, boursin, chives, mixed greens	
AMERICAN*	19
three eggs, bacon, hash browns, cheddar, scallion, mixed greens	
BARON*	21
three eggs, braised beef, caramelized onions, gruyère, spinach, mixed greens	
REUBEN*	22
three eggs, house-corned brisket, gruyère, sauerkraut, 1000 island, toasted rye crumbs, mixed greens	

Mains

SHRIMP & GRITS	24
jumbo white shrimp (3), cheesy grits, braised greens, saffron white wine butter sauce	
FRENCH TOAST	16
sweetened ricotta, brandied berries, powdered sugar, maple syrup	
CROQUE MONSIEUR	20
bistro ham, gruyère, mornay sauce, pullman challah bread, choice of french fries or simple greens	
ADD A SUNNY-SIDE UP EGG & MAKE IT A "MADAME" 3	
BRUNCH POUTINE*	17
french fries, cheese curds, country gravy, poached egg	
ADD BACON 4	
THE BRUNCH BURGER*	23
double smash patties, american cheese, over easy egg, bacon, caramelized onion, truffle dijonnaise, brioche bun, choice of french fries or simple greens	
HOUSE SALAD	15
local greens from Frisk Fra Boksen, marinated tomato, cucumber, red onion	

Join Us!!

LUNCH

Tues - Fri | 11a-3p

DINNER

Mon - Sat | 4p-cl

HAPPY HOUR

Mon - Fri | 3p-5:30p

Dietary Restrictions

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

[Payments made by credit card are subject to a 3% surcharge]

Benedicts

CLASSIC*	20
house-made canadian bacon, hollandaise, english muffin, mixed greens	
CRAB*	23
house-made crab cake, béarnaise, english muffin, mixed greens	
FLORENTINE*	20
spinach, roasted tomato, béarnaise, english muffin, mixed greens	
SOUTHERN*	22
fried steak, country gravy, biscuit, mixed greens	

A La Carte

EGGS* (2)	8
any style	
SAUSAGE LINK	6
1/4#, smoked Texas wagyu	
BACON STRIPS	8
1/3#	
CHICKEN FRIED STEAK	14
5 oz, country gravy	
NEW YORK MEDALLION*	24
6 oz	
CORNED BEEF HASH	10
chopped house-corned beef, potato, caramelized onion	
HASH BROWNS	6
BISCUITS (2)	6
honey butter	
ENGLISH MUFFINS (2)	5
strawberry jam	
GOAT CHEESE GRITS	6
hominy grits, chevre, butter	
TOAST	6
two slices of grilled house bread, whipped butter	
MIXED FRUIT	6

Kids (12 & under)

FRENCH TOAST	12
sweetened ricotta, powdered sugar, maple syrup	
RISE & SHINE	14
scrambled eggs, bacon, toast & jam	
CHICKEN TENDERS	13
served with french fries, fresh fruit or mixed greens	



Cocktails

FEELING PEACHY

prosecco, peach liqueur, grand marnier, peach nectar,
lemon, simple, syrup.....13

THE CHLOE 75

yuzu gin, le contesse prosecco, lavender syrup, lemon.....14

BLOODY MARY

vodka, hand-crafted mix from Lovejoy's, accoutrements.....14

IRISH COFFEE

jameson irish whiskey, house coffee, demerara, cold foam.....11

THE OLD FASHIONED

four roses bourbon, george dickel rye, demerara syrup,
orange & angostura bitters.....16

STRAWBERRY BELLINI

le contesse prosecco, passionfruit liqueur, rose water,
strawberry puree, simple syrup.....13

ESPRESSO MARTINI

vodka, mr. black coffee liqueur, espresso, simple syrup.....16

MIMOSA

le contesse prosecco, fresh orange juice.....13

FRUIT BOWL RANCH WATER

tequila, lime juice, soda, house-made fruity ice.....12

BOOZY VANILLA LATTE

vanilla vodka, cold brew, cream, cold foam.....13

IHC, Na's, +

LOONER: orange | 9

sweet, fruit-forward, soda-style | 10mg

WIKID: paloma | 9

bright, crisp, not too sweet, sparkling-style | 5mg

MODIST MELT: blood orange raspberry vanilla | 9

creamsicle-meets-cocktail, seltzer-style | 10mg

STRAWBERRY SPRITZ | 12

strawberry puree, Everleaf Mountain n/a aperitif, tonic,
lemon juice, simple syrup

LAVENDER LADY | 9

house lavender syrup, soda, lime juice

CHERRY TARRAGON SPRITZ | 12

house-made cherry tarragon syrup, lime, soda

SAN PELLIGRINO ITALIAN SODA | 6

aranciata rossa | limonata

Beer

PRYES PRAGMATIC | pilsner | 8

GRAIN BELT PREMIUM | american lager | 6

INDEED PISTACHIO | cream ale | 7

BLACKLIST | hazy ipa | 7

BELLS TWO HEARTED | american ipa | 7

LEFT HANDED* | milk stout | 8

COORS LIGHT (btl) | american lager | 7

FIRESTONE WALKER 805 (btl) | mexican lager | 8

BLACKSTACK NOPES (can) | n/a pilsner | 7

Coffee & Tea

LONDON RAIN | 9

English Breakfast tea, lavender syrup, steamed milk

SALTED CARAMEL LATTE | 9

fresh pulled espresso, salted caramel syrup, steamed milk

HOUSE DRIP COFFEE | 5

ESPRESSO or AMERICANO | 6

CAPPUCCINO or LATTE | 7

COLD BREW | 9

HOT TEA | 6

| Earl Gray | English Breakfast | Ginger Tumeric |

Wine

BUBBLES

Le Contesse | 13

Chateau de Mauny | 17

WHITE

House White Cortese | 14

Isabel Sauvignon Blanc | 14

Domaine Carrette Chardonnay | 18

RED

House Red Pinot Noir | 14

Cuvee de Vincent Merlot | 14

Château Cugat Bordeaux | 16