

REPEAL

OAK-FIRED STEAKHOUSE

TO START YOUR DAY

GREEK YOGURT BOWL

house made granola, vanilla yogurt, fresh berries....\$6

AVOCADO TOAST

spicy seeds, cilantro lime....\$10 add an egg any style....\$2

OYSTERS BY THE 1/2 DOZEN

daily selection, mignonette, cocktail sauce, lemon....\$21

ICEBERG WEDGE

thick-cut bacon, tomato, cucumber, pickled onion, gorgonzola, hard boiled egg, buttermilk dressing....\$13

BLUE CRAB BISQUE

sherry, lemon, old bay cracker.....\$13

TRUFFLE HONEY BURRATA

apricot agrodolce, marcona almond, grilled rustic bread...\$15

SHRIMP COCKTAIL

horseradish, cocktail sauce, lemon...\$22

PIMENTO CHEESE DEVILED EGGS

red pepper jelly, bread, buttered pickles....\$10

OAK FIRED HEIRLOOM CARROTS

tahini yogurt, spicy seeds, red wine vinaigrette....\$12

LITTLE GEM CAESAR

parmesan croutons, roasted garlic dressing, white anchovy.....\$11

BRUNCH PLATES

NUTELLA WAFFLE

whipped cream, berries, maple syrup....\$14

THE AMERICAN

eggs your way, breakfast potatoes, choice of toast, sausage or bacon..\$15

CHICKEN FRIED CHICKEN

black pepper, gravy, sweet corn succotash, fresh herbs....\$18

GULF SHRIMP & LUMP CRAB ROLL

citrus mayo, toasted brioche, steak fries....\$22

ORA KING SALMON

crispy potatoes, wilted spinach, citrus butter....\$31

REPEAL STEAK OSCAR & EGGS

petite filet mignon, king crab, hollandaise, asparagus..\$58

BLUE CRAB OMELLETE

herb beurre blanc, gruyere, avocado, caper....\$26

PRIME RIB FRENCH DIP

natural beef jus, horseradish cream, french roll....\$20

CRAB CAKE BENEDICT

grilled asparagus, roasted tomato, brioche spicy hollandaise....\$25

BRUSH CREEK RANCH WAYGU STEAKBURGER

aged english cheddar, grilled onion, tomato jam, dijonnaise...\$19
thick cut bacon +3 fried egg +2

SIDES

VANILLA GREEK
YOGURT

\$6

THICK-CUT PEPPERED BACON

cherrywood smoked, maple syrup....\$10

HAND-CUT STEAK FRIES

fresh herbs, aioli....\$9

SEASONAL BERRIES....\$6

BREAKFAST POTATOES....\$5

PORK SAUSAGE LINKS....\$5

CHICKEN SAUSAGE....\$5

APPLEWOOD SMOKED BACON....\$5