



# ROWHOUSE

SATURDAY & SUNDAY  
BRUNCH  
10 AM - 3 PM

# BUFFET

39 ++\* Per Person  
19 ++\* Kids  
\*+Tax + 18% Gratuity

## BANANA & OATS WAFFLES

Maple Honey Butter | Smoked Paprika Maple Syrup

## SEASONAL FRUIT

Pineapple | Honeydew | Cantaloupe  
Strawberries | Seasonal Berries

## SPANISH SWEET TOAST

Marmalade Butter | Candied Spiced Pecans  
Smoked Paprika Maple Syrup

## FARM FRESH SCRAMBLED EGGS

Sautéed Mushrooms | Caramelized Onions  
Cheddar Cheese | Chopped Bacon | Sautéed Spinach

## SAFFRON RICE PILAF

Peas | Carrots | Roasted Red Peppers

## PASTRIES

Danish | Muffins | Sweet Breads

## CLASSIC CEASAR SALAD

## KALE SALAD

Roasted Pumpkin & Spiced Apples | Citrus Vinaigrette

## CHERRY WOOD SMOKED CHICKEN

## BUTTERMILK DEEP FRIED WHITING

## APPLE WOOD SMOKED BACON

## TURKEY SAUSAGE

# BOTTOMLESS

BELLINIS, MIMOSAS

BLOODY MARYS

32 PER PERSON  
(90 Minutes Limit)

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

# COCKTAILS

MIMOSAS | 12

Choice of Orange, Cranberry, and Pineapple

BELLINI | 12

TITO'S BLOODY MARY | 14

CAMBRIA MARGARITA | 10

SW SIDECAR | 14

# WINE

BY THE GLASS OR BOTTLE

Cambria Chardonnay | Katherine's Vineyard | California  
12 / 45

Cambria Rose | Julia's Vineyard | California  
12 / 45

Cambria Pinot Noir | Julia's vineyard | California  
15 / 56

Septima Malbec | Mendoza, Argentina  
11 / 40

Josh Cellars Cabernet Sauvignon | California  
13 / 48

Matua Sauvignon Blanc | Marlborough, New Zealand  
11 / 40

Terlato Pinot Grigio | Italy  
12 / 45

# ROW HOUSE

By Chef Malcolm Mitchell