



Sunday BRUNCH

Starters

COCKTAIL SHRIMP

Cocktail Sauce

SUMMER SPROUT

Red Apples, Sunflower Seeds, Rum Raisins, Parmesan, White Balsamic Vinaigrette

AVOCADO, BLACK BEAN & TOMATO SALAD

Corn Tortilla, Cilantro, Cucumbers, Lime Juice, Spicy Olive Oil

CORNBREAD

Whipped Butter

Breakfast

CHICKEN & WAFFLE

Pickled Watermelon Rind

FRENCH TOAST

Maple Syrup

SCRAMBLED EGGS

APPLEWOOD BACON & SAUSAGE

Hot

ROAST STRIPLOIN

Chimichurri, Jus

BDA CATCH OF THE DAY

Charred Pineapple Salsa

MAC N CHEESE

Sharp Cheddar, Yellow Cheddar, Mozzarella

ROASTED PESTO VEGETABLES

Seasonal Selection

Dessert

Chef JJ's Choice of
Sweet Bites

\$58 Brunch

If you have any intolerance or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

Please be advised that requests for leftovers/doggie bags to take home cannot be accommodated.

17% gratuities will be added to the menu price listed.

CROWN & ANCHOR

BAR · RESTAURANT · TERRACE

Beverage Packages

Each beverage tier includes a selection of wines and regular highballs only.
Free flowing Champagne is valid for 2 hours starting at your reservation time.

ZARDETTO, PROSECCO \$99

VEUVE CLICQUOT / MOËT CHANDON \$119

RUINART ROSÉ \$187

Included beverages unlimited for two hours:

WINES

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand, 2016

AIX, Rosé, Coteaux d'Aix en Provence, France, 2018

Frescobaldi, Nipozzano, Chianti Rufina Riserva, 2013

PREMIUM LIQUOR

Bombay Sapphire Gin, Tito's Vodka, Goslings Black and Amber Rum, Chivas, Hennesey
served with your choice of mixer

Wine List



Cocktail Menu



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