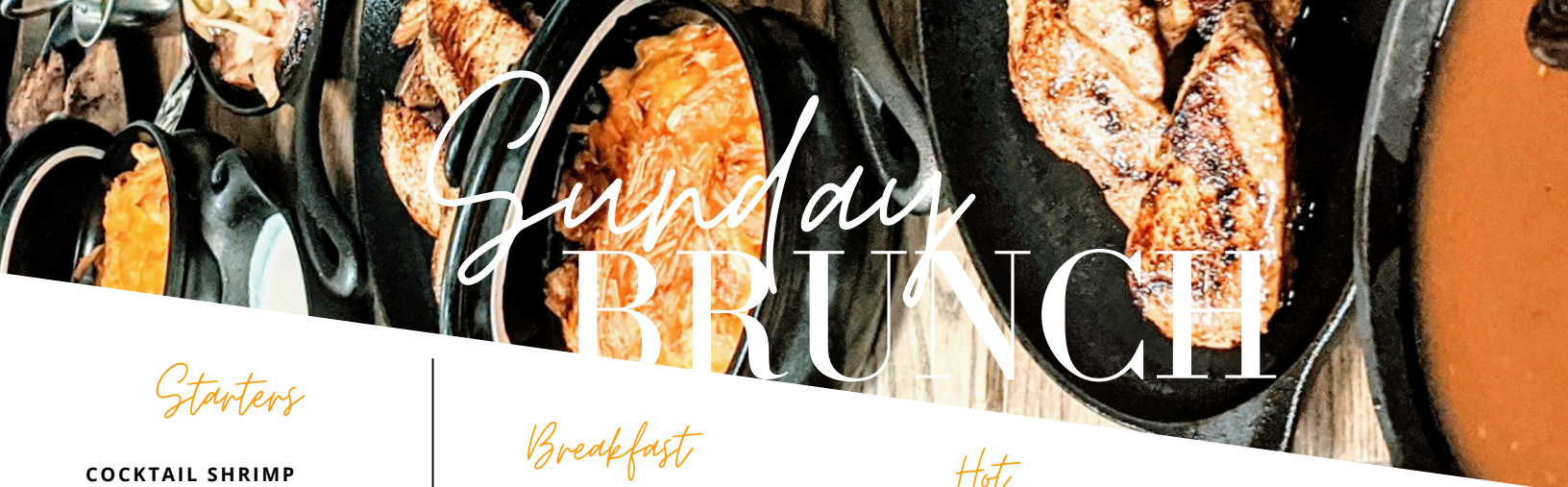




Sunday BRUNCH

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,
Mozzerella*

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.
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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