

STARTER COURSE

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| Soup of the Day\$6 <i>according to the chef's inspiration</i> | Prosciutto Wrapped Melon\$8 <i>prosciutto di parma, fresh mint</i> |
| Taco Salad Bowl\$10 <i>local greens, chopped tomato, red onion, roasted beets, cucumber, avocado, hard boiled eggs, honey balsamic vinaigrette</i> <i>(Add Chicken \$4 Add Shrimp \$7 Add Steak \$8)</i> | House Made Apple Cinnamon Bun Roll\$7 <i>caramel cream cheese icing</i> |
| Avocado Toast\$8 <i>chili flakes, diced tomato</i> | White Truffle Scramble\$11 <i>scrambled eggs, melted cheddar, prosciutto di parma, arugula, mushrooms, white truffle oil</i> |

MAIN COURSE

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| Honey Ricotta Pancakes\$12 <i>whipped ricotta, pecan crumbles, fresh blueberry maple compote, side of bacon</i> | A.M. Soho Burger\$14 <i>our award winning burger, topped with bacon, runny fried egg, smoked applewood cheddar, caramelized onion, chipotle mayo, toasted brioche, home fries</i> |
| Centro Skillet\$13 <i>three eggs scrambled with cheese, sausage, ham, bacon, grilled onion & tomato topped with sour cream & salsa, home fries</i> | Lobster Eggs Benedict\$19 <i>toasted brioche, ham, peached eggs, lemon hollandaise, home fries</i> |
| Steam & Eggs\$18 <i>two cage-free brown eggs "your way", crispy bacon bits, salsa verde, home fries</i> | Strawberry Mascarpone Stuffed Brioche French Toast\$11 <i>warm caramelized banana maple syrup, fresh seasonal berries, side of breakfast sausage</i> |
| Breakfast Po Boy\$11 <i>eggs, sausage, ham & melted mozzarella, pressed french bread, home fries</i> | Farmer's Frittata\$10 <i>local organic vegetables, potatoes, mushroom & goat cheese</i> |
| Shrimp & Grits\$15 <i>Shredded cheddar, chopped crispy bacon</i> | Bacon Wrapped Scottish Salmon\$18 <i>topped with runny fried egg, avocado puree, home fries</i> |
| | West Coast Omelettet\$11 <i>ham, peppers, onions, american cheese, side of breakfast sausage, home fries</i> |

