



brunch

Executive Chef: Rob Ayala

Owner: Jessica Ayala

starters

HOUSE DONUTS 7

Chocolate • Crème Anglaise • Salted Caramel

BRUSCHETTA TARTINE 9

Cherry Tomato • Pesto • Burrata • Bottarga

beverages

231 MIMOSA 9

FLAVORED MIMOSAS 9

• WHITE CRANBERRY

• PINEAPPLE

• GRAPE & SUMAC

• LEMON ELDERFLOWER

• HIBISCUS

231 BLOODY MARY 9

FRESH ORANGE JUICE 4

FRESH SQUEEZED LEMONADE 3

UNSWEETENED ICED TEA 3

VIRGIN SANGRIA (RED or WHITE) 5

gerhart coffee

COFFEE

(REGULAR or DECAF) 3

ESPRESSO 3.5

CAPPUCCINO 4

LATTE 4

numi organic teas

AGED EARL GREY 3

JASMINE GREEN 3

CHAMOMILE LEMON 3

GOLDEN CHAI 3

mains

FARM FRESH EGGS 11

Two Eggs • Smoked Bacon or House Sausage
Hash Brown, Fresh Fruit or Salad • Toast

HANGER STEAK & EGGS 16

Hash Brown, Fresh Fruit or Home Salad • Toast

HUEVOS RANCHEROS 13

Two Eggs • Crispy Tortilla • Chorizo
Ranchero Sauce • Hash Brown, Fresh Fruit or Salad

EGGS BENEDICT

House English Muffin • Hollandaise
Hash Brown, Fresh Fruit or Salad

Choice of:

Speck 13

Grilled Tomatillo & Onion 12

Crab Cake 16

CHICKEN & WAFFLES 13

Cornbread Waffle • Fried Chicken • Poached Egg • Maple Syrup
Hash Brown, Fresh Fruit or Salad

EAT YOUR VEGGIES 12

Two Eggs • Swiss Chard • Mushroom • Poblano
Hash Brown, Fresh Fruit or Home Salad • Toast

SMOKED SALMON & EGGS 14

Two Eggs • Rye • Arugula • Onion • Horseradish Crème • Capers
Hash Brown, Fresh Fruit or Home Salad

LEMON STRAWBERRY FRENCH TOAST 12

Lemon Bread • Strawberry Compote • Whipped Cream

QUICHE OF THE DAY 13

Chef's Choice • Hash Brown, Fresh Fruit or Salad

PINEAPPLE UPSIDE DOWN PANCAKES 12

Brown Sugar • Pineapple • Cherries • Pineapple Gomme

SMOKED HAM HASH 13

Two Eggs • Purple Fingerlings • Fennel • Arugula • Apple Kim Chi
Hash Brown, Fresh Fruit or Home Salad • Toast

CRAB AND ASPARAGUS FRITTATA 14

Maryland Crab • Bacon Lardon • Asparagus • Feta
Hash Brown, Fresh Fruit or Home Salad • Toast

CINNA MINI BUNS 7

Cream Cheese Icing • Pecan Goo

CHOCOLATE CHURROS 8

Espresso Sugar • Caramel

soup / salad

TOMATO SOUP 6

Basil Oil • Grilled Baguette

BRUSSELS SPROUTS CAESAR 12

Shaved Brussels • Crispy Brussels • Parmesan
Pretzel Croutons • Caesar Dressing

GREEK 12

Olives • Cucumber • Onion
Red Pepper • Tomato • Feta
Red Wine Vinaigrette

ADD-ONS : Grilled Chicken 5

Grilled Salmon 8

Coulotte Steak 8

Crab Cake 10

sandwiches

CLASSIC BURGER 12

Aged Cheddar • 231 Sauce • Lettuce
Tomato • Pickle • Brioche

SMOKED SALMON 13

Arugula • Tomato • Egg • Red Onion • Aioli

ROASTED TURKEY CIABATTA 12

Cheddar • Bacon • Lettuce • Tomato
Mayo

sides

TWO EGGS 4.5

FRESH FRUIT 5

HOUSE SAUSAGE 5

HOUSE CUT FRIES 4

APPLEWOOD SMOKED BACON 4

SMOKED SALMON 6