



brunch

Executive Chef: Rob Ayala

Owner: Jessica Ayala

General Manager: Richie Vickroy

starters

HOUSE DONUTS 7

Chocolate • Crème Anglaise • Salted Caramel

BREAKFAST PIEROGIES 9

Scrambled Egg • Chorizo • Cheddar • Sriracha Aioli

beverages

231 MIMOSA 9

FLAVORED MIMOSAS 9

• WHITE CRANBERRY

• PINEAPPLE

• FIG & APRICOT

• LEMON ELDERFLOWER

• PEAR GINGER

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 16

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

Butternut Squash & Quinoa 12

Crab Cake 16

CHICKEN & WAFFLES 13

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

EAT YOUR VEGGIES 12

Crispy Brussels • Red Pepper • Spinach • Jalapeño
Hash Brown, Fresh Fruit or Home Salad

SMOKED SALMON & EGGS 14

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

'THE KING' FRENCH TOAST 12

Banana Bread • Peanut Butter Whipped • Chocolate • Candied Bacon

QUICHE OF THE DAY 13

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

APRICOT PANCAKES 12

Apricot Chutney • Crème Anglaise • Toasted Almond

PORK BELLY HASH 13

Sweet Potato • Spinach • Bok Choy • Crispy Pork Belly
Two Eggs • Korean Spice Hollandaise
Hash Brown, Fresh Fruit or Home Salad

WILD MUSHROOM OMELETTE 12

Sage Roasted Mushroom • Caramelized Onion • Fontina • Balsamic
Hash Brown, Fresh Fruit or Home Salad

BEET TOAST 7

Whipped Ricotta • Roasted Beets • Arugula • Balsamic

RED VELVET CHURROS 8

Cinnamon • Cream Cheese • Chocolate

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