

LONDON



G R I L L

BRUNCH

COCKTAILS

Mimosa 7.

*add a fruit liqueur +2 :
apricot, pama, raspberry, grapefruit, cassis,
cherry, elderflower, crème yvette, peach*

MYO Mimosa 30.

bottle of bubbles + carafe of orange juice for the table

Lady Marmalade 10.

*old forester bourbon, homemade blood orange marmalade,
angostura bitters,
shaken and strained on the rocks*

The Choker 10.

*cynar artichoke liquor, mandarine napoleon, orange juice and
topped with club soda*

Pa 75 11.

*blue coat barrel aged gin, lemon juice, simple syrup, topped with
cider, served up with an orange twist*

Tomorrow's Revenge 9.

*habanero infused tequila with our homemade margarita mix, served
up or on the rocks*

MAKE YOUR OWN BLOODY MARY BAR

Step 1. Order your desired shot for the base

Step 2. Head over to the Bloody Mary Bar and create your masterpiece

Step 3. Taste, adjust, enjoy and brag about your mad Bloody Mary making skills

HOUSE INFUSIONS 9.

bacon • celery • wasabi
tex mex pepper • horseradish

OTHERS WE THINK ARE SWELL

Absolut **Peppar** Vodka 7.5

Art in the Age **Sage** 9.

Anchor Distilling **Hop** Vodka 9.

Phila Distilling's **The Bay** Vodka 8.

Hangar One **Kaffir Lime** Vodka 9.

Phila Distilling's Penn 1681 **Rye** Vodka 8.5

Tito's Handmade **Corn** Vodka 7.

Espolon **Reposado** Tequila 8.5

Tanteo **Jalapeno** Tequila 9.5

See Drink Me & Draught List for Wine, Beer & Spirits.

BRUNCH

LONDON GRILL

SAT & SUN 10:00-2:30
“Make your own Bloody Mary bar!”

SMALL PLATES

fresh baked scone *composed daily, house-made jam 4.*

spiced granola *greek yogurt, fresh fruit 5.*

fried pickles *goat cheese ranch dressing 10.*

korean fried chicken *korean bbq sauce 9.*

SALAD

greens *radish, blue cheese, cherry tomato, buttermilk-ranch dressing 9.*

arugula *goat cheese, hazelnuts, roasted beets, mortadella, balsamic vinaigrette 9.*

roasted beets *goat cheese, pistachios, blackberry vinaigrette 12.*

chopped kale *cucumber, tomato, chickpea, egg, almonds, raisins, parmesan, caesar dressing 9.*

EGGS & MORE

challah french toast *composed daily, choice of side 10.*

buttermilk pancakes *choice of side 10.*

fried chicken and biscuit *over easy egg, sausage gravy 13.*

duck confit hash *potatoes, peppers, crispy duck confit, poached egg, duck fat hollandaise 14.*

huevos rancheros *tortillas, tomato-chili sauce, guacamole, black beans, sour cream, fried egg 11.*

traditional eggs benedict *english muffin, hollandaise, home fries 10.*

breakfast burrito *house chorizo, eggs, peppers, onions, guacamole, ranchero sauce 12.*

steak & eggs *grilled bistro steak, over easy eggs, hollandaise 15.*

fish-n-chips *tartar sauce, malt vinegar 15.*

SIDES 4. smoked bacon • canadian bacon • fresh fruits
• sausage • home fries

SANDWICHES

buttermilk fried chicken *brioche roll, pimento cheese, slaw, fries 14.*

jersey breakfast *pork roll, fried egg, provolone, cherry pepper pesto, home fries 9.*

porchetta *sesame roll, provolone, broccoli rabe, fries 15.*

swordfish BLT *house made country toast, cilantro aioli, chips 15.*

smoked salmon board *pickled onions, capers, cream cheese, bagel, hard cooked egg 13.*

grilled chicken & brie *honey mustard, roasted peppers, grilled onions, fries 13.*

london burger *toasted english muffin, fries, choose 2 toppings 13.*

Choose two (2): american, cheddar, boursin, swiss, sour cream, jalapeños, mushrooms, bacon, roasted peppers, caramelized onion, lettuce & tomato, raw onion.

Additional: blue cheese +1, brie +1, fried egg +1.5.

Please inform your server of any and all food allergies & dietary restrictions.

Under the FDA guidelines, we are asked to advise our customers that the consumption of raw food may be hazardous to your health.

Special Menus and parties of 5 or more are subject to 18% gratuity.