

SPARKLING COCKTAILS

MIMOSA 12

house prosecco, orange juice

AMETHYST BUBBLES 16

empress gin, lychee, lemon, prosecco

PATIO PUNCH 16

coconut rum, ginger, lime, pineapple, rosato

SOUTHSIDE FIZZ 16

*gin, aloe liqueur, mint, lemon,
lime, prosecco*



BOTTOMLESS MIMOSAS

35 per person

*ritual house prosecco on tap,
three seasonal juices*

TWO CHAMP-BONGS 14

BUBBLES *by the* BOTTLE

chic barcelona brut, cava, spain 36

benvolio, prosecco, friuli, italy 46

mumm brut prestige, napa, ca 72

j brut rose, sonoma, ca 87

*nicholas fueuillatte brute rose,
champagne, france 95*

moet & chandon, france 110

veuve cliquot yellow label, france 125

BRUNCH COCKTAILS

BLOODY MARY 14

vodka, ritual house bloody mary mix

BEANI-TINI 16

vanilla vodka, borghetti amaro, brown sugar, coldbrew

PURPLE RAINFOREST 16

blanco tequila, ube, jalapeno, lime, lemon

SPA DAY 16

*cucumber vodka, elderflower liqueur,
coconut water, lime, agave, cucumber*

RITUAL MARGARITA 16

*blanco tequila, carrot juice, cointreau,
lime, agave, hibiscus salt*

THE HERKY & J 16

*skrewball peanut butter whiskey,
pomegranate, strawberry preserves*

MAN ON THE WING OF THE PLANE 16

*bulleit bourbon, amaro montenegro,
pomegranate, lemon*

SAGE OF AQUARIUS 16

*spiced rum, sage, grand marnier,
honey, cinnamon, lime*

BANANA'S FOSTER HOME FOR IMAGINARY FRIENDS 16

*vanilla vodka, banana liqueur,
amaretto, chocolate liqueur*



STARTERS



POTATO LATKE 13

*crème fraiche, apple cider slaw,
tobiko caviar V**



WARM FIG & PROSCIUTTO FLATBREAD 20

*fig jam, fresh mozzarella, spiced honey, arugula V**

CHEDDAR GRITS 10

drizzled with spiced honey V

CANDIED PEPPERED BACON 12 GF, DF

TRUFFLE PARMESAN FRIES 12 V

BRULÉED ORANGES & GRAPEFRUIT 13

*crumbled goat cheese,
chiffonade mint GF, V*

DEVILED EGGS 10

*bacon jam, smoked paprika GF, V**

SMOKED SALMON BOARD 18

*brioche chips, capers, smoked paprika,
shallots, shaved egg, boursin cream cheese*

COCONUT & VANILLA YOGURT PARFAIT 10 GF, V



CONFECTIONS

CARROT CAKE PANCAKES 22

*spiced pecans, royal icing, cinnamon butter V, N**

NUTELLA PANCAKES 24

*strawberry pancakes, strawberry syrup,
hazelnuts V, N*

LEMON MERINGUE PANCAKES 18

*lemon curd, candied pecans,
granola, meringue V, N**

CHOCOLATE BABKA FRENCH TOAST 18

crème anglaise, chocolate sauce V

CHERRY CHEESECAKE FRENCH TOAST 22

*brioche bread, cherry pie filling, cheesecake,
graham cracker crumble V*

CRÈME BRULÉE WAFFLE 16

fresh berries V





BRUNCH SPECIALTIES

LOBSTER OMELET 32

*whole egg, lobster, lobster butter,
gouda, lobster thermidor sauce GF, S*

EGG WHITE OMELET 17

*spinach, oven roasted tomato, feta cheese,
breakfast potatoes, mixed greens GF, DF*, V*

HOUSE QUICHE 17

breakfast potatoes, mixed greens V

CLASSIC BENEDICT 18

*brown sugar ham, hollandaise, smoked paprika,
breakfast potatoes, mixed greens*

CRAB CAKE BENEDICT 24

*old bay hollandaise, breakfast potato,
mixed greens S*



TWO EGGS ANY STYLE 17

*Bacon, breakfast potatoes, mixed greens,
choice of toast GF*
add cheese 2*



HANDHELDS

*served with your choice of
breakfast potatoes, french fries,
or +4 for truffle fries*

RITUAL BREAKFAST SANDWICH 18

*milk brioche bun, tomato bacon jam,
black forest ham, two fried eggs, smoked gouda*

BREAKFAST BURRITO 17

*scrambled egg, queso fresco, chorizo,
red pepper & onion, potatoes, chipotle sour cream*

RITUAL WAGYU BURGER 26

*three cheese blend, candied peppered bacon,
over easy egg, lettuce, tomato, red onion,
pickle, ritual house tnt sauce*

TURKEY SANDWICH 16

*cranberry aioli, bacon, lettuce, tomato,
havarti, multi grain*

RITUAL BLT 17

*1/2 lb bacon, multi grain, bibb lettuce,
heirloom tomato, spicy mayonnaise*

NASHVILLE HOT CHICKEN 18

*fried chicken breast, north carolina hot sauce,
shredded lettuce, pickle, buttermilk ranch*





WEEKEND RITUALS



MONTE CRISTO 23

*crispy french toast, black forest ham,
swiss cheese, strawberry jam, drizzled with hot honey,
served with breakfast potatoes*



BARBACOA HUEVOS RANCHEROS 25

*rancheros sauce, charro beans, shredded iceberg,
over easy eggs, avocado lime crema GF*



CHICKEN & WAFFLES 18

spiced pennsylvania maple syrup

SOUTHWESTERN CHICKEN & WAFFLE 23

*corn cake waffle, guacamole, crème,
traditional southwest salsa, drizzled
with chipotle honey*



AVOCADO TOAST 24

*asiago toast, mashed avocado, oven roasted tomatoes,
poached eggs, everything but bagel seasoning,
blood orange balsamic drizzle,
served with mixed greens V*

SEASONAL OATMEAL 14

granola, dried fruit, crème anglaise V, VG, DF**

BREAKFAST SHRIMP & GRITS 24

*two sunny side up eggs, bacon,
holy trinity, cheddar grits S*



ENTREE SALADS

RAINBOW BOWL 16

*roasted sweet potato, roasted beets,
green apple, red peppers, mixed greens,
quinoa, green goddess V, VG*, DF**

GREEK PANZANELLA 20

*cucumber, roasted tomato, feta,
kalamata olives, mixed greens, asiago croutons,
red onion, red wine vinaigrette V, GF*, DF**



A LA CARTE SIDES

2 EGGS ANY STYLE 5

add cheese 2

SIDE BACON 5

three pieces

SIDE TOAST 5

butter and jam

1 PANCAKE 5

BREAKFAST POTATOES 6

SIDE BERRIES 6