

JoCo DAILY BRUNCH



PASSION FRUIT YOGURT 🌿

mango, granola, chia seeds, mint

FRESH FRUIT PLATE 🌿

berries, toasted pistachios, goats cheese

FIG AND BANANA VANILLA GREEK YOGURT PARFAIT 🌿

mixed berry compote, poppy-granola fingers

BANANA FOSTERS PANCAKES WITH TOASTED WALNUTS 🌿

Chantilly cream

BUTTERMILK PANCAKE STACK 🌿

whipped butter, warm maple syrup, sliced banana, blueberries

CHARCUTERIE BOARD *

cured meats, cheeses, roasted vegetables, garlic crostini



HAM AND GRUYERE MONTE CRISTO SANDWICH

French fries

VEGETABLE FRITATTA 🌿

onion, spinach, asparagus, Humboldt fog goat cheese, red chili flakes

AVOCADO-SMASH TOAST AND SUNDRIED TOMATO * 🌿

arugula, feta, farmhouse bread, poached eggs

SALMON AND CRAB CAKES WITH POACHED EGGS *

lemon salad, fried capers, chili aioli

PARMA HAM AND ASPARAGUS EGGS BENEDICT *

Hollandaise, English muffin, smoked paprika

CHORIZO, POTATO, KALE AND OLIVE FRITTATA *

manchego crumble

FRIED CHICKEN & WAFFLES

crispy buttermilk chicken, collard greens, maple syrup

ROASTED PRIME RIB OF BEEF WITH AU JUS *

Yorkshire pudding, parsnip purée

An extra charge plus 18% will be added to your check for the below entrée ordered.

LOBSTER BENEDICT * \$12.50

toasted English muffin, two poached eggs, Hollandaise sauce

USDA PRIME STEAK & EGGS * \$15

New York strip-loin, two jumbo eggs, hash browns, toast



PANNENKOEK

apple and bacon Dutch pancake, powder sugar, Dutch stroop

BAKED APPLE-CINNAMON CRISP

crumbled topping, vanilla ice cream

JoCoCruise



gluten-free



non-dairy



vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.