

BRUNCH FAVORITES

Try our fresh juices and brunch cocktails

OYSTERS*

raw with rasam
fried with vindaloo aioli
wood-fired with house-made duck bacon butter
rockefeller with spinach, parmesan, garam masala
4

CHEF'S OMELET

onions, peppers, spinach, shiitake, cheddar
aloo methi, avocado, chili sauce, paratha
28 +crab 10

TANDOORI CHICKEN CAESAR

vindaloo croutons, house-made dressing
22

BISON BURGER

blue cheese, wild mushrooms, chaat masala fries
28

THIRD COAST THALI

medu vada, kanchipuram idli, uttapam, sambar, payasam
32

ALOO POORI CHOLE

mango chutney, dahi vada, sooji halwa
32

KATHI ROLLS (4)

chapati with lamb kebabs, red onions, mint chutney, garlic raita
32

MAKKI KI ROTI & SARSON KA SAAG

gurrh, daal makhni, sada dahi, mango pickle, sooji halwa
32

BESAN KA CHILLA & ANDA CURRY

jeera rice, lime pickle, english cucumber raita, gajar halwa
32

DOSA 3 WAYS

aloo, paneer, lamb, sambar & chutneys
32

SHRIMP & GRITS

crispy okra, sweet lime pickle, cream of wheat upma
36

CHILI CHICKEN & WAFFLES

fresh berries, cream, vindaloo syrup
28

PAV BHAJI

tomato-garlic chutney, brioche buns, spicy onion salad, garlic raita
24

TO END ON A SWEET NOTE

ask your server about today's two-bite-size dessert offerings

*CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

20% GRATUITY WILL BE ADDED TO TABLES OF FIVE OR MORE.

