



# BRUNCH



## MAINS

### STEAK & EGGS\*

2 breaded and deep-fried, soft-boiled eggs with Bearnaise over your cut of choice.

7 oz. Prime, flat iron 28

14 oz. Ribeye 40

6 oz. Tenderloin 44

### CHOP & GRAVY\*

Bone-in pork chop smothered with sausage gravy. 22

### BENEDICT

Toasted English muffins topped with poached egg, thick cut ham and white wine hollandaise. 14

### SWEET POTATO HASH\*

Fried sweet potatoes with chorizo and arugula smothered with eggs and cheddar cheese sauce. 16

### BISCUITS & GRAVY

Classic sausage gravy over house-made biscuits. 16

### REPUBLIC OMELETTE

Classic omelet stuffed with potatoes, sausage, onion, and peppers smothered with cheddar cheese sauce and topped with Nueske's bacon. 16

### BREAKFAST QUESADILLA

Tortilla stuffed with eggs, grilled chicken, arugula and goat cheese, topped with sun-dried tomato pesto. 16

## FOR THE KIDDOS

### ALL SERVED WITH FRESH FRUIT

### PANCAKE TOWER

5 mini pancakes with choice of syrup. 6

### EGGS & BACON

Eggs your way with Nueske's bacon. 6

### FRENCH TOAST

Classic cinnamon French toast served with maple or blueberry syrup. 6

## SIDES

### APPLE CURLS

Spun granny smith apple breaded and fried, tossed in cinnamon sugar, drizzled with caramel. 5

### NUESKE'S BACON

Three crispy slices of Nueske's. 6

### ROASTED FINGERLINGS

Oven-roasted fingerlings dusted with Republic's signature seasoning. 5

### FRUIT

Single serving of fresh seasonal fruit. 6

### SAUSAGE

4 links, hot and fresh out of the oven. 6

### TOAST

Your choice of wheat or sourdough, served with a side of jelly. 4

## REPUBLIC EXPANSION JANUARY 2019

### OUTDOOR PATIO SEATING

Seats 40

### TWO LARGE DINING ROOMS

Each room seats 50

### HOST YOUR OWN EVENT!

From 100-150 guests

### TEMPERATURE & HUMIDITY CONTROLLED GLASS WINE CELLAR SHOWCASING OUR VAST SELECTION