

BRUNCH



DRINK LIST

BOTTOMLESS MIMOSA 15

SIGNATURE SANGRIA

House mix of wine, seasonal fresh fruit, and juices served on the rocks. 9

SUNRISE MIMOSA

Champagne and OJ with a hint of raspberry. 7

BEERMOSA

Blonde ale with OJ, dash of bitters, and fresh herb. 7

EARL GREY SPRITZER

Earl Grey simple syrup with sparkling wine and citrus. 7

THAI BLOODY MARY

A hint of heat with fresh basil and ginger, garnished with a breakfast egg roll and Thai spiced chicken wing. 12

FRENCH PRESS

Caffeinated kick of iced coffee with cognac, Kahlua, and cream. 12

MICHELADA

A prepared Mexican beer with lime juice, hot sauce, and spices in a salt rimmed glass. 8

BACON BBQ BLOODY MARY

The classic morning cocktail made with bacon infused vodka and BBQ bacon sauce, garnished with bacon wrapped shrimp and candied bacon. 12

SANDWICHES

RIBEYE SANDWICH

Shaved ribeye with wild mushrooms, onion and Swiss on ciabatta, served with a side of au jus. 16

BELT

BLT on sourdough, topped with fried egg and avocado. 14

BREAKFAST BURGER*

Burger topped with mushroom-brie cheese sauce, crispy fried onions, and fried egg. 16

SHAREABLE STARTERS

OYSTERS ON THE HALF SHELL *

Fresh and seasonal variety of oysters, Rockefeller 'em if you'd like. 6 for 18

FRIED DONUT HOLES

Fried house-made dough, tossed in cinnamon sugar, drizzled with icing. 9

BREAKFAST EGG ROLLS

House-made egg rolls stuffed with scrambled eggs, crispy pancetta, and gouda, served with a side of chipotle syrup. 14

BURRATA

Creamy burrata served with lavosh, cantaloupe, prosciutto, balsamic, and tomato. 16

LIGHTER FARE

YOGURT & HOUSE-MADE

GRANOLA PARFAIT

Layers of sweet vanilla yogurt, house-made granola, and fresh fruit. 9

FLORENTINE OMELETTE

Egg white omelette stuffed with spinach and Parmesan, drizzled with hollandaise. 12

SPINACH SALAD

Fresh spinach topped with berries, feta, walnuts, and grilled chicken in orange-poppysseed vinaigrette. 16

PARMESAN ASPARAGUS

Grilled asparagus with Parmesan, poached egg, and lemon zest. 9

We are always happy to accommodate special dietary restrictions and sensitivities. Please inform your server of any concerns you may have.

REPUBLIC CHOPHOUSE LOVES PARTIES, MEETINGS & CORPORATE EVENTS

With private dining rooms and beautiful spaces abound, we can accommodate groups of all sizes. Whether it's a rehearsal dinner, cocktails and hors d'oeuvres or a business meeting; we will delight you with our unique hospitality and creative menu options to suit any budget.

* In compliance with State & Federal Health Regulations it is our responsibility to advise the public that eating raw or under cooked fish or animal products can result in a health risk.



REPUBLIC CHOPHOUSE
Where steak and style meet.

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