Sunday Brunch

10 AM – 2 PM

Slow mornings. Strong coffee. Time together.

MAIN PLATES



WILD OATS $14

Warm Steel-Cut Oats • Brown Sugar • Maple Syrup • Seasonal Fruit • Candied Pecans • Dried Fruit • Coconut • Chia • Honey Yogurt



FRENCH MARKET QUICHE $15

Served warm with Seasonal Greens dressed with Cassis Vinaigrette or Fresh Fruit.

CHOOSE YOUR QUICHE

- Spinach & Goat Cheese
- Crab & Corn
- Bacon, Caramelized Onion & Scallion



BISCUITS & BLISS $16

House-Made Buttermilk Biscuits • Sausage Gravy • Whipped Butter • Scallions

Add Two Eggs Any Style..... +$4
Add Breakfast Potatoes..... +$5



INCLINE BREAKFAST $18

Farm Eggs Your Way • Breakfast Potatoes • Thick-Cut Bacon • Sausage Links • Toast Points

Add Avocado..... +$3
Add Smoked Salmon..... +$6
Upgrade Toast Points for Fresh Biscuits..... +$2



CHICKEN & WAFFLES $19

Crispy Chicken • Mini Waffles • Hot Honey • Bourbon Maple • Pickles

MAIN PLATES (continued)



AVOCADO TOAST $16

Smashed Avocado • Soft Egg • Chili Crisp or Everything Spice • Citrus Greens • Grilled Sourdough



STEAK & EGGS* $24

Sliced Steak • Farm Eggs • Crispy Potatoes • Chimichurri • Charred Onion

BRUNCH EXPERIENCES

BUBBLES EXPERIENCE $10

Sparkling wine, fresh juices, vibrant berries, and playful finishing touches–including cotton candy–to customize your perfect pour.

FEATURING

Cava (Spain)

Prosecco (France)

Red Sparkling Wine (Willamette)



CUSTOMIZE WITH

Fresh Juices
Blueberry • Pomegranate • Cranberry • Pink Guava + Dragon Fruit

Vibrant Berries
Strawberry • Blackberry • Raspberry • Blueberry

BLOODY MARY EXPERIENCE $12

Craft your perfect Bloody Mary featuring locally made mix from Queen'z Mixing Co and with bold and savory garnishes.



BUILD YOURS WITH

Crisp Bacon • Olives (Bloody Mary & Blue Cheese Stuffed) • Chilled Shrimp • Cured Italian Meats • Artisan Cheeses • Pepperoncini • House-Pickled Green Beans • Celery • House-Made Dill Pickles • Lemons • Limes • Hot Sauce (Tabasco & Frank's)

Additional Items on the Back

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A LA CARTE



HERBED AVOCADO MASH — $8

Lime • Fresh Herbs • Sea Salt • Grilled Artisan Toast



BREAKFAST POTATOES — $5

Crispy Roasted Potatoes • Herbs • Spices



CANDIED BACON — $7

Thick-Cut Bacon • Brown Sugar Glaze • Warm Spice



APPLEWOOD BACON — $5

Applewood Smoked Bacon



SEASONAL FRUIT — $6

Fresh Seasonal Fruit



SPRING SALAD WITH CASSIS VINAIGRETTE — $7

Seasonal Greens • Cassis Vinaigrette



BISCUIT WITH WHIPPED BUTTER & JAM — $4

Warm Biscuit • Whipped Butter • Seasonal Jam

Consumer Advisory:
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Allergen Notice:
Please inform your server of any food allergies or dietary restrictions. Menu items may contain or come into contact with common allergens.

COFFEE, TEA & JUICE

Coffee (free refills)..... $5

Tea – hot or iced (free refills)..... $3

Orange Juice..... $4



MORE AROUND THE TABLE



DINNER

Wednesday & Thursday
4:30 PM – 9:00 PM

Saturday
5:00 PM – 10:00 PM



VINE & DINE

Friday
5:30 PM – 10:00 PM

CATERING & PRIVATE GATHERINGS

Let's plan something special

Around the Table

Incline District • Cincinnati, Ohio

Scan or visit aroundthetablecincy.com to learn more.