



WEEKEND BRUNCH 10:00 am – 2:00 pm

BAKED CAMEMBERT BRIE CHEESE

Baked Canadian Camembert Cheese, Phyllo Dough, Wild Berries, Honeycomb, Green Apples, Candied Walnuts, Toasted Baguettes. 21.95

CAESAR SALAD

Hearts of Romaine, Shaved Parmesan, Cornbread Croutons, Creamy House Made Caesar Dressing. 16.95

GRAND MARNIER FRENCH TOAST

Baked Brioche, Grand Marnier, Vanilla, Fresh Berries, Powdered Sugar, Vermont Maple Syrup. 21.95

ITALIAN OMELET

Basil, Zucchini, Red Pepper, Tomato, Onion, Mushrooms, Spinach, Mozzarella Cheese, Parmesan, Ricotta Cheese, Marinara, Arugula Salad. 21.95
Add Italian Sausage 4.00

CLASSIC EGGS BENEDICT

Baked Artisan English Muffins, Nueske Canadian Bacon, Poached Eggs, Hollandaise, Dusted Cayenne, Crispy Potato Hash. 21.95

FORTUN'S SPECIAL

Spicy Pork Sausage, Mushrooms, Spinach, Onions, Red Bell Peppers, Three Cheeses, Whipped Egg Scramble. 26.95

HOUSE SMOKED PULLED PORK HASH & POACHED EGGS

Braised Pork Shoulder, Crispy Potato Hash, Red Peppers, Onion, Poached Eggs, Hollandaise, Side of Salsa Verde and Ranchero Sauce. 26.95

FILET MIGNON & EGGS

Filet Mignon Medallions, Sautéed Spinach, Roasted Zucchini, Tomato, Mushrooms, Poached Eggs, Hollandaise, Cheese Grits, Jalapeño Gravy. 36.95

TAVERN BURGER

Angus Beef, American Cheddar, Sliced Pickles, Sautéed Onions, Thousand Island Dressing, Toasted Sesame Bun. 23.95

TURKEY DIP WITH GRAVY & AU JUS

Diestel Family Ranch Rotisserie Whole Turkey Breast, Thinly Sliced, Havarti Cheese, Beef Au Jus, Turkey Gravy, Toasted Spanish Baguette, French Fries. 23.95

FORTUN'S CLAM CHOWDER

Award-Winning New England Style, Ocean Clams, Baby Red Potatoes, Onion, Celery.
Cup 8.95 | Bowl 10.95

Egg Substitutions:

Egg dishes can be served with egg whites or egg beaters.

SIDES

Apple Wood Smoked Bacon	11.95	Seasonal Berries	9.95
Turkey Bacon	11.95	Whole Wheat, Sourdough Toast	4.95
Maple Chicken Sausage	11.95	Artisan Baked English Muffin	5.95
Sweet Potato Fries	10.95	Banana Nut Muffin	9.95
Tater Tots	9.95	Chocolate Muffin	9.95
Grits with Jalapeño Gravy	10.95	[Breads served with jam + butter]	

***WE PROUDLY SERVE FORTUN'S FINISHING TOUCH SOUPS & SAUCES (AVAILABLE NATIONWIDE TO RESTAURANTS AND GROCERY STORES).**
20% Gratuity included for parties of six or more. Although our kitchen is not gluten-free, our culinary team will make every attempt to meet your dietary needs. Please notify our staff of any severe food allergies.
Consuming rare or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

TEAS • COFFEES • JUICES

TEAS & COFFEES

Hot Teas by Tea Forte

Ask your server for selections 4.50

Hot Coffees by Lavazza

Coffee 4.00

Espresso 6.00

Cappuccino 7.00

Latte 7.00

[Decaffeinated available]

Fresh Juices

Orange, Grapefruit, Cranberry 8.95

FROM THE BAR

Tiny Bubbles

Val D'Oca, Prosecco, Italy [187ML split] 10.00

Nicolas Feuillatte, Reserve Exclusive,
Champagne, France [187ML split] 20.00

Banshee, 'Ten of Cups,' Brut,
Sparkling Wine, California 40.00

Drappier, Brut Champagne,
Cotes des Bar, France 90.00

Veuve Clicquot, 'Yellow Label,'
Brut Champagne, Reims, France 125.00

BEERS

Bottled Beer

Heineken N.A. 8.00

Budweiser 7.00

Negra Modelo 8.00

Coors Light 7.00

Corona 8.00

Guinness Can 8.00

Draft Beer

Bud Light 7.00

Stella Artois 9.00

Firestone 805 9.00

Michelob Ultra 7.00

Seasonal IPA 9.00

Rotating Tap 9.00

SPECIALTY COCKTAILS

Bloody Mary 16.00
[Mixed with Serrano Chile Infused Vodka]

Mimosa Flute
with Champagne 22.00
with Prosecco 12.00

Bellini Flute
with Champagne 22.00
with Prosecco 12.00

Seasonal Cocktails

Vesper Martini 16.00
Tito's Vodka, Beefeater Gin

Harvey Wallbanger 15.00
Tito's Vodka, Galliano, Orange Juice

Steve's Favorite 16.00
Kettle One Vodka, Point Reyes Blue
Cheese Olives

Fortun's Manhattan 15.00
Elijah Craig Rye Bourbon, Cocchi Sweet
Vermouth, Luxardo Cherries

Ruby Red Cosmo 15.00
Absolut Grapefruit Vodka, Triple Sec,
Grapefruit Juice, Lime Juice

Whiskey Sour 15.00
Larceny Bourbon, Egg Whites, Lemon Juice,
Simple Syrup, Luxardo Cherries

Keith's Old Fashioned 15.00
Knob Creek Rye Whiskey, Orange Bitters,
Luxardo Cherries, Orange Peel, Large Square
Ice Cube

MARGARITAS

Fresh Squeezed | Proudly Pouring Lunazul

Perfect 16.00
Lunazul Silver Tequila, Triple Sec, Lime Juice,
Grand Marnier

Pineapple & Serrano Chile 16.00
Lunazul Reposado Tequila, Roasted Pineapple
Puree, Serrano Chile, Triple Sec, Lime Juice

Skinny 15.00
Lunazul Silver Tequila, Triple Sec, Lime Juice,
Agave Nectar

Blackberry 16.00
Lunazul Reposado Tequila, Triple Sec,
Lime Juice, Blackberry Purée