

# 310

park south  
NEW AMERICAN CUISINE

## BRUNCH MENU

### SIGNATURE BRUNCH

#### 310 FRENCH TOAST 10

Our signature sweet crunch coated French bread

#### CALIFORNIA SCRAMBLE 12

Large flour tortilla, scrambled eggs, diced ham, onion, peppers, cheddar cheese, topped with an avocado whip, sour cream, black olives, and chunky tomato salsa, served with brunch potatoes

#### STEAK & EGGS 14

Grilled rib eye, two eggs any style, served with brunch potatoes

### THREE EGG OMELETS

#### SPINACH, BACON, FETA FRITTATA 12

An open-faced omelet, spinach, crumbled bacon, feta cheese, salsa, English muffin, brunch potatoes

#### SMOKED SALMON 12

House smoked salmon, diced tomato, cream cheese, English muffin, brunch potatoes

#### PEAR & BRIE 12

Sliced pears, brie cheese, English muffin, brunch potatoes

### BENEDICTS

#### TRADITIONAL 12

Grilled Canadian bacon, split toasted English muffin, poached eggs, Hollandaise sauce, brunch potatoes

#### TENDERLOIN 13

Fresh cut beef tenderloin, split toasted English muffin, poached eggs, Béarnaise sauce, brunch potatoes

### SIDES

WHEAT, PUMPERNICKEL,  
TEXAS TOAST, OR  
ENGLISH MUFFIN - 3

SIDE FRENCH TOAST  
(2 PIECES) - 6.5

BRUNCH POTATOES - 3.5

TWO EGGS - 3  
Any style

BACON - 3

CANADIAN BACON - 3

FRESH FRUIT CUP - 4  
Seasonal melody

*A service charge of 18% will be added to all parties of 8 or more*

## BRUNCH COCKTAILS

### UNLIMITED MIMOSAS - 15

Traditional, Peach,  
Raspberry, Mango, Strawberry,  
Pineapple, or Cranberry  
*(ends at close of brunch)*

### ULTIMATE BLOODY MARY - 11

Featuring St. George Green Chile Vodka,  
(A vodka with a variety of hot & sweet  
peppers and layers of sweet and savory heat)  
mixed with our house made bloody mary  
mix, bacon, shrimp, olives, celery stalk

### 310 BLOODY MARY

Your favorite vodka with our house made  
bloody mary mix

### ELDERFLOWER CHAMPAGNE COCKTAIL - 9

Elderflower liqueur,  
Wycliff sparkling champagne,  
soda water, lemon

### APEROL SPRITZ - 8

Aperol Italian aperitif,  
Wycliff sparkling, soda water

### 310 ESPRESSO MARTINI - 10

Ketel One, Tia Maria, Dark Crème de  
Cacao, and a Double Espresso Shot

### 310 TRADITIONAL SANGRIA - 6

A refreshing house made favorite

### BLUEBERRY SANGRIA - 6

White wine, blueberry juice

### CHAMPAGNE

Korbel - 9  
Chandon Brut Rose - 13  
Nicolas Feuillatte Brut Premier - 15

### CHAMPAGNE BY THE GLASS

Wycliff Brut 7/26 750ml  
Ruffini Prosecco 7/26 750ml



## ILLY BRAND COFFEE

310 is proud to feature Illy 100% sustainably grown  
Arabica beans (*decaffeinated available*)

COFFEE - 2.75

CAPPUCCINO - 3.75

ESPRESSO - 2.75

AFFOGATO - 6

Vanilla ice cream, Illy espresso, chocolate drizzle



## MIGHTY LEAF HOT TEA - 3.75

### Organic Earl Grey

Organic black tea leaves,  
golden buds with a twist of citrus

### Bombay Chai

Black tea, hints of pepper, orange, cinnamon,  
cardamom and clove

### Wild Berry Hibiscus (caffeine free)

Vibrant and sweet, hibiscus blended with elderberry,  
blueberry and strawberry

### White Orchard

White tea from China and a hint of green tea,  
mouthwatering melon and peach

### Chamomile Citrus (caffeine free)

Soothing Egyptian chamomile flowers  
and subtle slices of citrus fruit

### Green Tea Tropical

Smooth green tea leaves with sweet tropical fruits,  
an ideal introduction to green tea

### Cherry Lemon Green Tea

Green tea with a vivacious streak,  
cheerful cherry and zesty lemon invigorate