



WE ARE CRAFTSMEN. TO US, EVERYTHING MATTERS. EVERY MOMENT, EVERY DISH, EVERY GLASS, EVERY PERSON. WE SOURCE AND PREPARE HERITAGE PRODUCTS FROM RESPONSIBLE PEOPLE DEDICATED TO SUSTAINABILITY, INTEGRITY AND QUALITY.

6SMITH



ELEVATED
DRAG BRUNCH

6SMITH ROOFTOP



BRUNCH MENU EXPERIENCE

\$68 PER PERSON PLUS TAX & GRATUITY

BEVERAGE - SELECT ONE

PROSECCO
Poggio Costa, Italy
ORANGE JUICE

MIMOSA
the "classic"
fresh squeezed
orange juice

IT'S BRINEY
B*TCH
Grey Goose vodka, French rose
house dragon fruit syrup

STARTER

Greek Yogurt Parfait | *seasonal berries, house made granola*

FIRST COURSE - PRESENTED FAMILY STYLE

Classic Deviled Eggs | *smoked paprika*

Monkey Bread | *house-made brioche dough, bourbon caramel, bacon crumbles, toasted pecans*

MAIN COURSE - PRESENTED FAMILY STYLE

Lobster Benedict | *garlic spinach, poached eggs, thick cut butter brioche, house Hollandaise sauce, fresh chives*

Mixed Greens Salad | *carrots, fennel, heirloom tomato, balsamic vinaigrette*

Papatras Bravas | *house cut potatoes, Calabrian aioli*

ADDITIONAL DRINKS AVAILABLE TO ORDER THROUGH YOUR SERVER