

The Conche

BRUNCH

Saturday & Sunday · 11am–2pm



The Conche Brunch Experience

Choose one from each course

BOTTOMLESS MIMOSAS

First Course

WATERMELON & FETA SALAD

SWEET AND SOUR CAULIFLOWER

Main Course

HUEVOS RANCHEROS

SHRIMP AND GRITS

CONCHE BURGER

CHICKEN AND BISCUIT

PEACHES & CREAM FRENCH TOAST

Dessert

JIVARA

POTTED GUAVA CHEESECAKE

SORBETS OR ICE CREAMS OF THE DAY

À la carte

STEAK & EGGS SIZZLER

Sous-vide cocoa-rubbed flat iron steak, golden hash browns, roasted peppers, fried egg, green peppercorn sauce

HUEVOS RANCHEROS

Cocoa infused black bean puree, sunny side up eggs, crispy flour tortilla, salsa rojo, queso fresco, tempura pimiento jalapeño, avocado

SHRIMP & GRITS

Cajun spiced garlic shrimp, Spanish pork chorizo, creamy cheddar grits, herb infused shrimp jus

HARISSA CHICKEN SIZZLER

Vegetarian Option Available

Brined boneless chicken thighs, harissa, muhammara, basil couscous, roasted young potatoes, feta, labneh, fried egg

CHICKEN & BISCUIT

Buttermilk biscuit, fried Freebird chicken, fried egg, cheddar cheese, chicken sausage gravy, raspberry-peppercorn jam, whipped maple butter

SPRING-BERRY FLATBREAD

Smashed avocado, strawberry-feta cream, blueberry & baby arugula pesto, pickled pearl onions, ruby port reduction, sunny-side-up egg

THE CONCHE BURGER

Braised beef short ribs, bacon, caramelized shallot jam, sharp Vermont cheddar, creamed spinach, chocolate BBQ sauce, secret sauce, fried egg

EGGS & HASH

Brioche, roasted potatoes, Spanish chorizo, roasted red pepper hash, labneh, mole aioli, sunny side up eggs

PEACHES & CREAM FRENCH TOAST

Brioche french toast, peach compote, white chocolate pretzel bits, white chocolate cream cheese mousse

SIGNATURE CAESAR SALAD

Romaine lettuce, marinated heirloom cherry tomatoes, parmesan croutons, cocoa nib brittle shards, cocoa-infused cured egg yolk

Brunch Cocktails

OH-MY-MOSA

Bottle of Gooseneck brut prosecco with weekly flavoured juices of your choice

FRENCH 75

Gin, lemon, simple syrup, bubbles

CONCHE MIMOSA

Orange juice, bubbles

Sweet Finish

THE CONCHE ENTREMET

Sour cream chocolate cake; dark, milk and white chocolate whipped ganaches; salted caramel, dark chocolate, vanilla bean ice cream; passion fruit caramel sauce

CHEF'S CHOICE CHOCOLATE TOWER

Selection of artisanal bon bons

MANJARI

Single origin 64% Madagascar chocolate mousse filled with vanilla crème brûlée, dark chocolate brownie, chocolate pearls, salted caramel, salted caramel ice cream

POTTED GUAVA CHEESECAKE

Cream cheese and guava glaze, oatmeal crumble, pâte de brick straws

SORBETS OR ICE CREAMS OF THE DAY

For Young Guests

12 & under

CHICKEN TENDERS

GARLIC-PARMESAN FRIES

ROSEMARY-PARMESAN FRIES

BUTTER PASTA WITH PARMESAN

GRILLED CHEESE & TOMATO SOUP

BEEF BURGER

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