

FUSE'D BRUNCH MENU

BRUNCH DRINKS

CAPPUCCINO

ESPRESSO

JUICE

FUSE'D BLOODY

MIMOSA

PEACH BELINI

APPETIZERS

AVOCADO TOAST

House-made Guacamole, Cherry Tomatoes,
Fresh Mozzarella with a Balsamic Glaze. 16

LOBSTER DEVILED EGGS

Deviled Eggs, Lobster, Candied
Bacon, Dijon & Chives. 20

CABO WABO CRAB CAKES

Pan Seared Maryland Style Lump Crab,
Basil Aioli and a Sweet Red Pepper Cream. 19

ISLAND SHRIMP

Butterflied Shrimp , Tropical Salsa, Nui Leka
Coconut Shreds and a Key Lime Chantilly Sauce. 17

CINNAMON ROLLS

Soft Cinnamon Roll with Frosting. 13

SALADS

POMEGRANATE SALAD

Arugula, Mixed Greens, Goat Cheese, Tomato, Onion,
Candied Pecans, Pomegranate Seeds and Strawberries.
Tossed in a Pomegranate Vinaigrette Dressing. 17

WATERMELON ASPARAGUS STEAK SALAD

Hand Carved Grilled Steak, Baby Lettuce & Rocket, Fresh
Watermelon, Asparagus Salsa and Goat Cheese.
Tossed in a Raspberry Vinaigrette. 24

BREAKFAST FAVORITES

BREAKFAST CROISSANT

Aged Cheddar, Scrambled Eggs, Bacon, Avocado Aioli.
Served with a Side of Cheesy Potatoes & Fruit. 19

BREAKFAST EMPANADAS

Sausage, Eggs, Aged Cheddar, Ham and Sausage Gravy.
Served with a Side of Fruit. 19

BREAKFAST PIZZA

Sausage Gravy Base, Bacon, Mozzarella Cheese, Aged
Cheddar, Peppers, Onion, Scrambled Eggs
and a Drizzle of Maple Syrup. 21

VEGGIE OMELET

Tomato, Aged Cheddar, Pepper, Onion and Spinach.
Served with a Side of Cheesy Potatoes & Fruit. 18

MEAT LOVER OMELET

Sausage, Ham, Bacon and Aged Cheddar.
Served with a Side of Cheesy Potatoes & Fruit. 19

COUNTRY OMELET

Ham, Sausage, Bacon, Pepper, Onion and Aged Cheddar.
Served with a Side of Cheesy Potatoes & Fruit. 19

NUTELLA WAFFLE

Strawberries, Nutella Whip and Strawberry Syrup.
Served with a Side of Tater Tot Casserole. 19

MEXI-MOLCAJETE SKULET

Fried Tortilla Chips, Chili, Aged Cheddar, Avocado,
Sunny Side Up Eggs & Sour Cream. 35

FIET-MOLCAJETE SKULET

Tater Tots covered with Mushroom, Grilled Onion,
Pepper, Aged Cheddar & Sunny Side Up Eggs. 35

COUNTRY-MOLCAJETE SKULET

Tater Tots covered with Ham, Bacon, Pepper, Aged
Cheddar and Sunny Side Up Eggs.
Topped with Biscuits & Sausage Gravy. 35

CHICKEN-MOLCAJETE SKULET

Two Fried Chicken Breasts topped with
Biscuits & Sausage Gravy. 35

STEAK AND EGGS

4 oz. Filet and Choice of Eggs.
Served with a Side of Cheesy Potatoes & Fruit. 30

[Sides: Tater Tot Casserole, Cheesy Potatoes, Fruit or Tater Tots]

FUSE'D BRUNCH MENU

ENTREES

TWIN FILETS

Two 4oz. Fresh Grilled Beef Filets, Columbian Chimichurri Sauce with Oven Baked Cheesy Potatoes and Fire Roasted Veggies. 40

CHICKEN & WAFFLES

Buttermilk Chicken Breast over Waffles and Drizzled with Maple Syrup
Served with a Side of Fruit. 25

WAGYU BURGER

American Wagyu, Aged Cheddar, Onion, Candied Bacon, Lettuce, Tomato and Pickle on a Brioche Bun. Served with a Side of Fries. 22

CRAB CAKE DINNER

Pan Seared Maryland Style Lump Crab, Avocado, Red Pepper Aioli. Served with Jasmine Rice and Fire Roasted Veggies. 28

OG ORANGE GRILLED SALMON

Faroe Islands Salmon, OG Orange Glaze, Fire Roasted Veggies, Wilted Spinach and Rocket. Served with Parmesan Smashed Yukons. 33

KOREAN BEEF BOWL

Wagyu Bulgogi, Sesame, Scallions, Sriracha, Fried Egg and Red and Yellow Peppers. Served over Jasmine Rice with Korean BBQ Sauce. 23

SIDES

CINNAMON ROLLS 7

BISCUITS & GRAVY 8

TATER TOT CASSEROLE 10

CHEESY POTATOES 10

FRESH FRUIT 7

PARFAIT 9

APPLEWOOD BACON 9

SAUSAGE 7

TATER TOTS 7

TOAST 8

KIDS MENU

ALL KIDS MEALS COME WITH A DRINK: MILK, JUICE OR FOUNTAIN

CHOCOLATE CHIP WAFFLES W/ SYRUP 13

SCRAMBLED EGGS AND TATER TOTS 13

CHEESE PIZZA 13

"I CAME. I SAW. I BRUNCH'D"



@THEFUSEDLIFE

*Consumer Advisory: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase risk of a food borne illness, especially if you have certain medical conditions. Please communicate any food allergies to an employee of this establishment. That employee shall communicate the food allergy information to the person in charge of certified food protection management on duty at the establishment.