

— SEAFOOD SHENANIGANS —

**SHRIMP COCKTAIL\*** 20  
roasted pepper cocktail sauce

**HOT SMOKED TROUT** 18  
chives, lemon, toast

**OYSTERS\*** 13  
blood orange mignonette, pickled jalapeno

**THE WHOLE SEA\*** 55  
3 oysters, 6 shrimp, 6 mussels, smoked trout

— SMALL PLATES —

**ORGANIC YOGURT** 8  
granola, market fruit, honey comb

**URBAN SEED SALAD** 14  
green oak lettuce, roasted turnips, soy vinaigrette,  
goat cheese

**ENGLISH PEA HASH** 10  
mint, lemon zest on grilled toast

**BEEFY MONKEY BREAD** 8  
honey glazed biscuits, shaved cured beef

— ENTREES —

**WHISKEY BREAD PUDDING** 10  
bourbon barrel syrup, seasonal fruit,  
honey whipped cream

**HIGUERA ST. BREAKFAST BURRITO\*** 15  
scrambled egg, cheese, tri-tip, salsa,  
potato & sour cream

**EGG POACHED IN TOMATOES\*** 12  
farm eggs, tomato, chickpeas, cilantro

**IRISH BREAKFAST\*** 18  
sunny-side egg, black sausage, pork belly,  
beans & toast

**MUSHROOM OMELETTE\*** 14  
sautéed mushrooms, herbs, goat cheese,  
roasted potatoes

**ROASTED EGGPLANT WRAP** 16  
mizuna lettuce, lentil hummus, cucumber dressing.  
served with fries

**D.K. CHICKEN FRIED STEAK\*** 21  
chicken fried steak, gravy, two eggs

**CAPE GRIMM GRASS-FED BURGER** 16  
grilled onions, Urban Seed lettuce, brioche,  
cheese sauce. served with fries

— SIDES —

**ROASTED BABY POTATOES** 6  
sea salt & herbs

**GRILLED BREAD** 4  
salted butter & preserves

**SEARED PORK BELLY** 6  
cured with coffee and orange zest

**HUDSON VALLEY FOIE GRAS** 14  
2oz seared medallion

**FRIES** 4  
herb mayo, saffron aioli, or ketchup

**WHITE CREAMED GRITS** 5  
garlic and cream whipped organic grits

**FARM EGG\*** 2  
locally raised chicken egg cooked your way

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

☰ COCKTAILS ☰

**PORTION FOR FOXES 10**

strawberry. lemon. honey bubbles.

**ON BLUEBERRY HILL 10**

blueberry. lavender. honey bubbles.

**CLASSIC MIMOSA 10**

orange. honey bubbles.

**BLOODY MARY 8**

vodka. lime. spicy bloody mix.

**NOT YOUR AVERAGE JOE 12**

stout casked whiskey. ethiopian cold brew. anise. milk. coconut.

☰ BEVERAGES ☰

**COFFEE 3**

**MODERN TIMES COLD BREW 6**

**ORANGE JUICE 6**

★  
Chef Justin Kingsley Hall

 /kitchenatatomic

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702.534.3223

atomic.vegas

**THE KITCHEN AT ATOMIC**

927 Fremont St. Las Vegas, NV 89101

**HOURS**

**BRUNCH** saturday | sunday - 10am - 2:30pm

wednesday | thursday | sunday - 5pm - 12am

friday | saturday - 5pm - 2am