

WELCOME TO THE CHEF'S TABLE

Prepare to indulge your senses with a bespoke dining experience that combines legacy and innovation in a showcase of the standout flavors of Black chefs from around the country with perfectly paired cocktails.

Your table host will guide you through each of the Pepsi Dig In chef's signature dishes and cocktails as you explore a menu designed to highlight the range and depth of black cuisine from coast to coast.

\$72 - 3 COURSE BRUNCH & COCKTAIL

STEAK N EGGS 'DILLA

SIGNATURE DISH BY TAYLOR'S TACOS

Savory quesadilla loaded with scrambled eggs, steak, cheese, and picofresca. Served with crispy hashbrowns, secret salsa, and hot sauce. Vegetarian option available.

BISCUITS & GRAVY GOODNESS

SIGNATURE DISH BY BRIDGETOWN ROTI

Fluffy thyme and coriander biscuits topped with a rich, flavorful garam masala duck sausage gravy

JERK RIBS & NICE RICE

SIGNATURE DISH BY LOLO'S ON THE WATER

Spicy smoked jerk ribs served on a bed of smooth and fluffy coconut rice with peas, plus a side of cornbread with pineapple chutney butter

PEACH COBBLER FRENCH TOAST

SIGNATURE DISH BY CRANKY GRANNY'S

Decadent bourbon-infused brioche topped with succulent, caramelized peaches makes for a mouth-watering blend of sweet flavor and perfect texture

TIDE TO TABLE OMELET

SIGNATURE DISH BY BLK SWAN

A perfectly crispy Maryland crabcake wrapped in a fluffy omelet with caramelized onions, cheddar and mozzarella cheese. A fingerling potato hash and hollandaise are served on the side

