

BRUNCH

spruce + ash

CLASSIC BREAKFAST \$14

Two eggs your way, bacon, seasoned potatoes, & toast with jam

PUMPKIN SPICE FRENCH TOAST \$14

thick cut french toast stuffed with pumpkin ricotta & topped with pecans & caramel

BERRY FRENCH TOAST \$14

thick cut french toast stuffed with sweet whipped ricotta & topped with fresh berries

OMELETTE \$16

three cage free egg omelet made with thinly sliced ham, greyre cheese, & topped with scallion, served with seasoned potatoes

STEAK & EGGS \$32

10 oz. top sirloin steak cooked medium+ & served with two over easy eggs, & seasoned potatoes

MONTE CRISTO \$15

thick cut french toast filled with shaved ham & greyre. topped with berry compote

CHICKEN & WAFFLES \$18

cornbread, jalapeno, & cheddar waffle topped with hand breaded chicken tenders, served with spicy maple syrup

SHORTTRIB HASH \$19

shortrib, cheddar, onion, green pepper, two overeasy eggs, seasoned potatoes

VEGGIE HASH \$16

mushroom, onion, green pepper, cheddar, two overeasy eggs, seasoned potatoes

SHRIMP & GRITS \$19

homestyle grits topped with shrimp, cheddar, mushrooms, green pepper, onion, & cajun butter

FISH SANDWICH \$23

hand breaded haddock topped lemon aioli, lettuce & tomato on a brioche bun, served with tallow fries

STEAKHOUSE BURGER \$19

half-pound butcher's blend cooked to order & topped with cheddar, lettuce, tomato, onion, pickle, & our famous burger sauce. Served with tallow fries

NASHVILLE HOT CHICKEN SANDWICH \$19

Two hand-breaded nashville hot chicken tenders topped with coleslaw, pickle chips, & buttermilk dill ranch. Served with tallow fries

CEASAR SALAD \$14

Artisan romaine, anchovy, parmesan, housemade ceasar dressing, & housemade croutons
add grilled chicken \$5 or shrimp \$7

BEVERAGES

DRIP COFFEE	\$4
LATTE	\$5
ESPRESSO	\$3.5
CAPPUCCINO	\$5.5
ICED LATTE	\$5.5
ORANGE JUICE	\$5

SIDES

BACON	\$5
TWO EGGS	\$5
CHEDDAR GRITS	\$7
FRENCH FRIES	\$6

Menu items may contain or come in contact with WHEAT, EGGS, TREE NUTS, PEANUTS, and MILK. For more information please speak with a manager. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.

WE ARE A FROM-SCRATCH KITCHEN. WE FRY IN BEEF TALLOW & LIMIT OUR USE OF SEED OIL

COCKTAILS & SPRITZ

Lemoncello Spritz 13

limoncello, prosecco, soda, lemon

Aperol Spritz 13

aperol, prosecco, soda, orange

Hugo Spritz 13

Elderflower liqueur, prosecco, soda, mint

Campari Spritz 13

Campari, prosecco, soda, orange

Classic Mimosa 9

orange juice & prosecco

Grapefruit Mimosa 9

ruby red grapefruit juice & prosecco

Pineapple Mimosa 9

pineapple juice & prosecco

Cranberry Mimosa 9

cranberry juice & prosecco

Bloody Mary 13

vodka, bloody mary mix, cheese, bacon, rosemary

Espresso Martini 13

vodka, cantera negra cafe, espresso, simple



BOTTLE SERVICE

ZONIN PROSECCO (750ML) SERVED
WITH ORANGE & PINEAPPLE JUICE \$35

WINE

glass/bottle

The Crossings 2023 Sauvignon Blanc (New Zealand) 9/31
Loren Crossing Oakville 2024 Sauvignon Blanc (California) 14/44

Barone Fini 2023 Pinot Grigio (Italy) 9/33

Cave De Lugne 2022 Chardonnay (France) 11/38
The Calling Dutton Ranch 2022 Chardonnay (Sonoma, CA) 19/58

Zonin Prosecco (Italy) 9/31

Old Soul 2021 Cabernet Sauvignon (California) 10/36
The Calling 2021 Cabernet Sauvignon (Paso Robles, CA) 19/58

The Wines of Francis Coppola 2023 Pinot Noir (California) 9/31
Pike Road 2023 Pinot Noir (Willamette Valley, OR) 14/44

BEER

Seasonal Draft 7
Peroni Draft 6

Griffen Claw Norm's Raggedy Ass IPA 6
Deschutes Fresh Squeezed IPA 6

Modelo Mexican Lager 5.5
Garage Beer Small Batch Light Beer 5

Athletic Lager N/A 6
Guinness Stout 8

Farmington Blood Orange Wheat 7
Griffen Claw Screaming Pumpkin Ale 8