

BRUNCH

SATURDAYS & SUNDAYS FROM 8AM TO 2PM

BRUNCHED IN THE FACE COCKTAILS

BLOODY BRILLIANT!

house Bloody Mary with Tito's & a fistful of garnish

APEROL SPRITZ

MANDARIN LONKERO

Hanson Mandarin Vodka, Thatchers Elderflower, Liquid Alchemist Grenadine, lemon juice

BLUSHING DOVE

Corazon Blanco, agave, lime juice, ruby red grapefruit

GRAB YOUR BRUNCH HAT

just a big ass mimosa

BREAKFAST

Classic Breakfast*

two egg | potato | bacon | toast | seasonal jam

Avocado Toast* V

smashed avocado | peppered chèvre | heirloom tomato | arugula poached egg | balsamic glaze drizzle | sweetberry wheat

Biscuits & Gravy

cajun sausage gravy | buttermilk biscuit

Pilgrim Benedict*

roasted turkey | tomato | avocado | rehydrated cranberry | green apple english muffin | hollandaise

Monte Cristo

black forest ham | roasted turkey | gruyere | dijon aioli seasonal jam

Cast Iron Hash* GF

ny cubed striploin | two egg | potato | trumpet & maitake mushrooms heirloom tomato | green onion | béarnaise

Apple Pie Pancakes V

granny smith apple | cinnamon butter | apple moonshine syrup

Lemon & Blueberry Pancakes V

sugar cured lemon mascarpone

SHARED PLATES

Cast Iron Cinnamon Roll V

coffee cake streusel | espresso crème anglaise

Biscuits & Jam V

mascarpone butter | seasonal jam | local honey

French Market Beignets V

powdered sugar

Sun Dried Tomato Bisque V

basil | crouton | mascarpone

Fried Green Tomato V

cracked pepper chevre | balsamic reduction | basil

Dungeness Crab Cakes

frisée | heirloom tomato | tartar | chive oil

Blistered Shishitos V

furikake | soy caramel | charred lemon | fresno chile

Bourbon Deviled Eggs GF

bacon jam | pecan | chive

Fritto Misto

shrimp | calamari | bay scallop | zucchini crooked neck squash | charred lemon

Bacon Wrapped Dates GF

chevre | pistachio | spicy honey

Jalapeno Corn Fritter V

adobo aioli | pickled onion

Chicken Wings GF

carolina bbq or nashville hot

Black-Eyed Pea Hummus V

sumac | caraway | sage | pepitas | heirloom tomato feta | evoo | naan

Pickles & Pimento V

fried pickles | pimento

Little Charcuterie Board | Big Charcuterie Board

Chef's selection of cured meat, cheese & accoutrement 1-2 friends | 3-4 friends

Salads

Arugula V GF

sweet potato | chèvre | shallot | pecan | dried tart cherry mustard vinaigrette

Kale GF

dried fig | pear | pistachio | feta | bacon | aged balsamic vinaigrette

Romaine

baby gem romaine | sourdough crouton | blackened anchovy | parmesan cajun caesar dressing

ENTREES & HANDHELDS

Black & Bleu Smash Burger*

(single / double) arugula | smokey bleu cheese whiskey caramelized onion | applewood bacon

Grilled Chicken Caprese

buffalo mozzarella | tomato | basil pesto | aged balsamic ciabatta

Nashville Hot Chicken Sandwich

spicy slaw | house pickles | brioche bun

Pork Belly Tacos

kimchi | fresno chile | green onion | siracha aioli | corn tortilla

Duroc & Angus Burger*

duroc pork belly & angus brisket patty | gruyere cheese trumpet & maitake mushrooms | mustard aioli butter lettuce | crispy onion

Classic Smash Burger*

(single / double) american | butter lettuce | tomato pickle | caramelized onion

GF Blackened Fish Tacos

cajun slaw | pickled onion | jalapeno | avocado chipotle aioli | corn tortilla

SIDES

Breakfast Potatoes

Applewood Bacon

V GF Grilled Asparagus
bearnaise | herbs

V GF Cheddar Grits
aged cheddar

V GF Sautéed Vegetables
zucchini | yellow squash | mushroom

V GF Roasted Sweet Potato
bourbon & peach pecan glaze | honey butter

Cast Iron Brussels Sprouts GF

chèvre | bacon | dried tart cherry | barrel aged balsamic

Collard Greens GF

pork belly | onion | garlic | hot sauce

Mac & Cheese V

smoked gouda | cavatappi

Waffle Fries V

salt | pepper

Duck Fat Fries

garlic | rosemary | parmesan

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