BRUNCH  served 10a - 2p

american breakfast* 19
two eggs, red bliss potatoes, side of toast
choice of: bacon, pork sausage, turkey sausage

belgian waffle 17
strawberry compote, whipped cream

brunch sandwich* 18
mortadella, smoked pork loin, fried egg, raclette, greens &
dijonnaise on a brioche bun, served with red bliss potatoes

breakfast burger* 18
white cheddar, bacon & secret sauce
+add egg 3
+add avocado 2

smoked salmon* 20
grilled bagel, dill cream cheese, arugula, boiled egg, everything spice

shrimp & grits* 19
anson mills grits, house bacon, old bay & sherry butter,
scallions

burrata 14
pan con tomate, avocado & garlic

duck confit hash* 19
two eggs, potatoes, peppers, onions, arugula,
hollandaise & crostini

ENHANCEMENTS
side bacon, pork sausage, turkey sausage 8
side breakfast potatoes 8
side berries 10
side toast 4

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any allergies you may have.
A gratuity of 18% is added to parties of 6 or more

BRUNCH COCKTAILS
breakfast old fashioned 15
house infused earl grey bourbon,
orange bitters, sugar cube

blackberry bellini 14
prosecco, chambord, blackberry puree

french martini 15
hanger one vodka, raspberry liqueur,
pineapple juice

morning mule 15
tito’s vodka, ginger beer, orange juice

vanilla cold brew 15
grey goose la vanille vodka, mr. black cold brew liqueur,
lavassa cold brew, cream

BRUNCH SPECIALS
bottomless mimosas 24 per person
rose sangria pitcher 46 serves 4 - 6

A LA CARTE BEVERAGES
coffee, decaf, hot tea 5
espresso 4
cappuccino, latte, americano 6
fresh juice 5