



# BRUNCH

Friday - Sunday



Greg Garrison  
&  
Analisa LaPietra

## SNACKS & STARTERS

<b>STREET CORN TOSTADA</b> garlic aioli, cotija, fried egg, pimenton, scallion	12
<b>SOUR CREAM COFFEE CAKE</b> Bailey's, salted caramel, banana	12
<b>CHARRED WINGS</b> dry rub, carrot hot sauce, gorgonzola ranch	14
<b>ROASTED RED PEPPER ROMESCO DIP</b> local goat's milk feta, sorghum syrup, frybread	10
<b>CRISPY BRUSSEL SPROUTS</b> nuoc chom, lime, chilis, carrots, sesame	12
<b>CRAB STUFFED DEVILED EGGS</b> old bay, cheddar, toasted panko	14
<b>MUSHROOM TOAST</b> ricotta, white pesto, walnuts, hot honey	14
<b>BUTTERMILK CAESAR SALAD</b> baby gem lettuce, radish, boquerones, olive oil fried croutons, local parmesan	12

## ENTRÉES

<b>EGGS BENNY*</b> English muffin, chipped ham, poached egg, hollandaise	15
<b>AVOCADO BLT</b> vine ripened tomato, avocado mayo, arugula, black pepper bacon, sourdough, fries or salad	16
<b>LOBSTER ROLL</b> brown butter miso, fines herb, fries or salad	22
<b>SHRIMP FRIED RICE</b> Miss Paula's shrimp, Carolina Gold rice, andouille sausage, snow peas, shiso, fried egg, creamy salsa verde	22
<b>CHOPPED CHEESE</b> chopped burger, American Cheese, LTO, ketchup, mayo, amoroso roll, fries or salad	18
<b>CRISPY CHICKEN SANDWICH</b> fried chicken thigh, cheddar, buttermilk chive, shreduuce, tomato, fries or salad	14
<b>CHILAQUILES*</b> sunny side up egg, corn tortilla chips, salsa roja, cotija cheese, avocado	14
<b>MARINATED HANGER STEAK*</b> fermented black bean & garlic, crispy fries, plum sauce	17
<b>8oz GRASS FED SHORT RIB BURGER*</b> cheddar, shreduuce, tomato, pickle, mustard onion jam, burger sauce, fries or salad	21

## SIDES

6

FRENCH FRIES    TWO EGGS ANY STYLE    TOASTED SOURDOUGH    MARSH HEN MILL GRITS    BLACK PEPPER BACON

## DRINKS

<b>MORNING FOG</b> Jameson Caskmates, Guinness, cold brew coffee, cream	14	<b>BELLINI</b> prosecco, white peach, peche de vigne	12
<b>547 BLOODY MARY</b> vodka, roasted tomato, black pepper, lemon, smoked salt, tomato, mozzarella & olive skewer	14	<b>BOTTOMLESS MIMOSA</b> classic preparation	30

No substitutions please. Parties of 6 or more will be charged 20% gratuity.

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

# WINE

## RED

<b>FANTI TOSCANA : ITALY</b> fresh blackberry, silky tannins, sweet spice	14/53
<b>MANOS NEGRAS MALBEC : ARGENTINA</b> cassis, blackberry, boysenberry, full body, firm tannins	14/53
<b>PRIMARIUS PINOT NOIR : OREGON</b> red fruits, baked rhubarb, toasted cocoa, silky tannins	14/53
<b>ULTRA VIOLET CABERNET SAUVIGNON : CALIFORNIA</b> pure black fruit, herbaceous, silky texture	14/53
<b>EPIFANIO "ERIAL" TEMPRANILLO : SPAIN</b> intense fruits, bold flavors, blackberry, fine vanilla	65
<b>ADELAIDA ZINFANDEL : CALIFORNIA</b> red and black fruit, boysenberry, nutmeg, black pepper	80
<b>LE P'TIT PAYSAN CABERNET SAUVIGNON : CALIFORNIA</b> dark stone fruits, mûre, wild flower, earthy minerals	95
<b>ROBERT SINSKEY P.O.V RED BLEND : CALIFORNIA</b> rich and intense, crushed berries, fennel, rosemary	105

## WHITE

<b>MONTEFRESCO PINOT GRIGIO : ITALY</b> crisp, light bodied, pear, honeydew, citrus zest	14/53
<b>MASSEY DACTA SAUVIGNON BLANC : NEW ZEALAND</b> fresh exotic fruit, green apple, kiwi	14/53
<b>PRIMARY CHARDONNAY : CALIFORNIA</b> rich fruit and oak notes	14/53
<b>VINA CARTIN ALBARINO : SPAIN</b> dry, crisp, saline, granny smith, spring flowers	14/53
<b>CLEMENT BERTHIER SAUVIGNON BLANC : FRANCE</b> clean mineral, flint, complex fruits	65
<b>LA RACAUDERIE VOUVRAY : FRANCE</b> bosc pear, orchard blossoms, pineapple, juicy acid	65
<b>PAYSAN CHARDONNAY : CALIFORNIA</b> lemon peel, sandstone, dried pear, mandarin	70
<b>VASSALTIS ASSYRTIKO : GREECE</b> fresh mineral, zingy yellow fruits, lively acidity	90

## SPARKLING

<b>MOET &amp; CHANDON 187ML/750ML</b> crisp pear, small bubbles, traditional champagne	25/105
<b>MONTEFRESCO PROSECCO : ITALY</b> light, refreshing, pear, green apple	13/51
<b>COL MESIAN ROSÉ : ITALY</b> raspberry, white peach, bright acidity	13/51

## ROSÉ & ORANGE

<b>LA PLAGÉ ROSÉ : FRANCE</b> fresh watermelon, cherries, pleasant minerality	14/53
<b>KIVELSTADT CELLARS ORANGE WINE : CALIFORNIA</b> fresh peach, melon, nery acidity	64



## PACKAGED BEER

### BOLD ROCK CIDER

BLUE MOON	7	ATHLETIC BREWING CO. IPA	8
BUDWEISER	6	GOOSE ISLAND IPA	8
BUD LIGHT	6	MICHELOB ULTRA	6
COORS LIGHT	6	MILLER LITE	6
CORONA	7	YEUNGLING	7



SCAN FOR  
DRAUGHT BEERS  
& OUR  
EXTENSIVE WHISKEY LIST