

## **Beverages**

### **signature brunch cocktails**

Grand Mimosa 10.  
Mixed Berry Poinsettia 10.  
Bloody Mary 10.

### **juices**

Apple 4.  
Cranberry 4.

### *Freshly Squeezed*

Orange 4.50  
Grapefruit 4.50  
Sparkling Lemonade 4.50

### **hot beverages**

### *La Colombe Torrefaction*

Coffee/Decaf 4.  
Espresso 4.  
Cappuccino 5.50  
Latte 5.50

### *In Pursuit of Tea 4.50*

Sencha  
Jasmine Pearl  
Oolong  
English Breakfast  
Earl Grey  
Chamomile (decaf)  
Wild Mint (decaf)

### *The Cultured Cup 4.50*

Earl Grey (decaf)  
Rooibos Bourbon (decaf)

## **Brunch Specials**

Open Faced Short Rib Sandwich, Horseradish  
& Arugula 16.

Craft Burger, White Cheddar, Applewood Bacon  
& Hand Cut French Fries 18.

NY Strip, Two Eggs Any Style & Hand Cut Fries 22.

Blue Crab, Poached Egg, Spinach, Hollandaise  
& English Muffin 16.

Croissant Sandwich, Grilled Country Ham, Scrambled Egg  
& Cheddar with Baby Greens 12.

Three Egg Omelet & Choice of Three Fillings 13.  
Cheddar Cheese, Roasted Tomatoes,  
Red Pepper, Wild Mushrooms, Goat Cheese  
Asparagus, Baby Spinach, Ham, Bacon

Quiche with Roasted Wild Mushrooms and Brie 12.

Smoked Salmon, Cream Cheese, Capers on a Toasted Bagel  
& Baby Lettuces 12.

Diver Scallop, Roasted Asparagus & Hollandaise 22.

Short Rib & Shishito Pepper Hash with Two Eggs Any Style 12.

Biscuits & Gravy with Two Eggs Any Style 10.

Buttermilk Pancakes & Maple Syrup 11.

French Toast, Maple Syrup & House-Made Preserves 11.

House-Made Granola, Yogurt & Dried Fruit 9.

Steel-Cut Oats, Brown Sugar & Raisin Compote 9.

## **Side Dishes**

### **meat**

Chicken Sausage 6.  
Applewood Smoked Bacon 5.  
Country Ham 5.  
Two Eggs Any Style 6.

### **potatoes & grains**

Short Rib & Shishito Pepper Hash 6.  
Homefries & Balsamic 5.  
Stone Ground Grits & White Cheddar 5.

### **pastries**

Bagel 3.  
Croissant 4.  
Cinnamon Roll 4.  
English Muffin 3.  
Buttermilk Biscuit 3.  
Toast, Sweet Butter & House-Made preserves 3.

### **fruit**

Assorted Berries 8. (Add Yogurt 3.)  
Seasonal Fruit Assortment 8.  
Heirloom Tomato 8.

chef de cuisine Jeff Harris  
sous chef

Matt Ford

semi-private dining

available

20% service charge added to parties of 5  
or more