



BRUNCH MENU

Crawfish Etouffee, Carolina gold rice	cup 5 / bowl 9
Shaved carrots & spring radish, arugula, candy cane beets, tarragon vinaigrette, pistachios	11
Marinated spring peas & fava beans, frisee, shaved Italian speck Grana Padano, lemon oil, charred onion vinaigrette	13
Duck ragu with mushrooms over grits, poached eggs, shaved Grana Padano	17
Milk braised pork belly eggs benedict, braised fennel & horseradish orange gastrique, green onion, house made biscuits, poached eggs, hollandaise	16
Chocolate croissant French toast, honey cinnamon mousse, fresh fruit	14
Florentine frittata, spinach, tomato, herbs, green onion, goat cheese, hollandaise	13
Lox frittata, dill cream cheese, potatoes Lyonnaise, capers, shaved red onion	17
Brioche grilled cheese, duck confit, aged cheddar, gruyere, strawberry jam, arugula	13
Buttermilk fried chicken over homemade biscuits & gravy	14 w/eggs 16
Huevos & Bravas, confit fried potatoes, arugula, Manchego cheese paprika and tomato cream, spicy tomato jam, poached eggs	15
8oz Angus Burger du Jour, house cut frites	16
Eggs Benedict du jour	MP
Omelette du Jour	MP
<u>SIDES</u>	
French Fries - Potatoes Lyonnaise - Biscuits & Jam Herb Gougeres - Bacon	