



BRUNCH MENU

- Gazpacho, marinated crab, twisted leeks, lime oil cup 6 / bowl 10
- Shaved carrots & spring radish, arugula, candy cane beets, tarragon vinaigrette, pistachios 11
- Little gem lettuce, focaccia crouton, dill, chive, anchovy, grana Padano, buttermilk Caesar 11
- Duck ragu with mushrooms over grits, poached eggs, shaved Grana Padano 17
- Milk braised pork belly eggs benedict, heirloom tomato, green onion
house made biscuits, poached eggs, hollandaise 16
- Chocolate croissant French toast, honey cinnamon mousse, fresh seasonal fruit 14
- Open Faced "Hot Brown", smoked turkey, bacon, heirloom tomato, mornay sauce 16
- Florentine frittata, spinach, tomato, herbs, green onion, goat cheese, hollandaise 13
- Brioche grilled cheese, braised duck, 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
- SIDES
- French Fries - Home Fried Potatoes - Biscuits & Jam
Herb Gougeres - Bacon