

MENU

Brunch Cocktails.

Buck's Fizz	12
Prosecco. Orange Juice Orange Cordial.	
Bloody Mary	12
Vodka. House Bloody Mix.	
Corpse Reviver No.2	13
Gin. Lemon. Lillet. Absinthe. Cointreau.	
French 75	13
Gin. Lemon. Prosecco.	

Brunch.

YOGURT & BERRIES	9
Farro Granola. Greek Yogurt.	
HOUSE-MADE GUACAMOLE	9
Fresh Corn Tortilla Chips. Lime. Chili.	
BIBB LETTUCE SALAD	11
Green Goddess Ranch. Red Onion. Cherry Tomato. Roquefort. Bacon Crumble.	
EGGS FLORENTINE	14
Two Poached Eggs. Kale. English Muffin. Garden Salad. Hollandaise.	
SALMON EGGS	16
House-Smoked Salmon. Grilled Bread. Garden Greens.	
CLASSIC EGGS BENEDICT	14
Two Poached Eggs. Canadian Bacon. English Muffin. Garden Salad. Hollandaise.	
FALL HARVEST BOWL	16
Farro. Quinoa. Avocado. Root Vegetables. Arugula. Cherry Tomato. Honey Sambal Add Chicken + 5. Add Salmon + 8.	
EBLT	18
Two Overeasy Eggs. House-Cured Bacon. Boston Lettuce. Heirloom Tomato. Ciabatta. Hand-Cut French Fries.	
CHEESEBURGER	18
Butter Lettuce. Tomato. NY Cheddar. Pickle. House Sauce. Brioche Bun. Hand-Cut Fries.	
CHICKEN AND WAFFLES	18
Boneless Fried Chicken Breast. Belgian Waffle. Maple Syrup.	

Sides.

GARDEN SALAD	7
Arugula. Tomato. Onion. Sherry Vinaigrette.	
2 EGGS ANY STYLE	6
SWEET POTATO HOME FRIES	6
Hollandaise.	
APPLEWOOD SMOKED BACON	6

