

# BRUNCH

## **KALE & QUINOA SALAD 11**

RED ONION, SHAVED PECORINO, GREEN APPLE, CANDIED WALNUTS, HONEY VINAIGRETTE

## **CAESAR SALAD 9**

GARLIC & HERB CROUTONS, ANCHOVY DRESSING, PARMIGIANA

(ADD SALMON 8 / SHRIMP 8 / CHICKEN 7)

## **"VERY FRENCH TOAST" 11**

CINNAMON & VANILLA DIPPED FRENCH BAGUETTE, FRESH BERRIES,  
WARM ROSEMARY MAPLE SYRUP, POWDERED SUGAR

## **OPEN FACED OMELETTE 13**

FRIED LOUISIANA OYSTERS, ROASTED CHERRY TOMATOES,  
BACON, AGED WHITE CHEDDAR, SPROUTS FROM THE MICRO FARM

## **\*STEAK & EGGS 21**

GRILLED GRASS FED FLANK STEAK, SUNNY SIDE UP FARM EGG'S,  
CREAMED KALE, PARMESAN GRITS

## **GOAT CHEESE & SUN DRIED TOMATO FRITATTA 14**

FIELD GREEN SALAD, AGED BALSAMIC VINEGAR

## **\*FLATIRON WAGYU BURGER 19**

PICKLE, LETTUCE, TOMATO, BACON JAM, MELTED CHEDDAR

## **TURKEY MELT 12**

SLOW ROASTED BREAST, BACON, MELTED GOUDA,  
LETTUCE, TOMATO, CRANBERRY MAYO

## **FISH & CHIPS 16**

FRESH BEER BATTERED HADDOCK, HOUSE FRIES, LEMON AIOLI, MALT VINEGAR

**\*\*ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF HOUSE FRIES, SOUP OR SIDE SALAD**

## SIDES

HOUSE BACON 4 ASSORTED BREAKFAST PASTRIES 12 PARMESAN- BUTTER GRITS 8

FRIES 6 / TRUFFLE FRIES 8 HOME FRIED POTATOES 4

BREAKFAST SAUSAGE 4 WHIPPED YOGURT WITH SEASONAL FRUIT & HONEY 10

**\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR  
FOODBORNE ILLNESS.**

**ITEMS MARKED WITH AN ASTERISK MAY BE COOKED TO YOUR REQUESTED TEMPERATURE**

EXECUTIVE CHEF / PARTNER - BILL SCHUTZ

SOUS CHEF- JOEY BRUCE

GENERAL MANAGER- ROBERT WHEELER

BAR MANAGER- MATT WARD