

BRUNCH

CEASAR SALAD 9

ROMAINE HEARTS, GARLIC CROUTONS, PARMIGIANA & ANCHOVY DRESSING

ADD SALMON 8 / SHRIMP 8 / CHICKEN 7

KALE & QUINOA SALAD 11

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

ADD SALMON 8 / SHRIMP 8 / CHICKEN 7

ROASTED TURKEY MELT 12

MELTED GOUDA, HOUSE BACON, LETTUCE, TOMATO, CRANBERRY MAYO, CIABATTA & FRIES

OPEN FACED FARM EGG OMELETTE 13

CRISPY GULF OYSTERS, BACON, ROASTED TOMATOES, CHILES, VERMONT CHEDDAR, CHILES, SPROUTS FROM THE MICRO FARM

STEAK & EGGS 21

GRILLED 5 OZ. ANGUS FILET, CREAMED KALE, YELLOW GRITS, FARM EGGS, DEMI GLACE

TAPBURGER 20 / BEYOND MEAT BURGER 14

BACON JAM, CHEDDAR, LETTUCE, TOMATO, HOUSE PICKLE, FRIES

VERY, VERY, FRENCH TOAST 11

CINNAMON-VANILLA BATTERED FRENCH BAGUETTE, SEASONAL FRUIT, WARM ROSEMARY INFUSED MAPLE SYRUP

FISH & CHIPS 18

BEER BATTERED HADDOCK, HOUSE FRIES, OLD BAY - LEMON AIOLI, MALT VINEGAR

SIDES

HOUSE BACON 3 / GRILLED BREAKFAST SAUSAGE 4

HOME FRIED POTATOES 4 / PARMESAN GRITS 6 / HOUSE FRIES 6 / TRUFFLE FRIES 8

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

BILL SCHUTZ - CHEF / PARTNER
ROBERT WHEELER GENERAL MANAGER
MATT WARD - BAR MANAGER