

Brunch

STARTER'S

CEASAR SALAD 9

ROMAINE HEARTS, GARLIC CROUTONS, PARMIGIANA & ANCHOVY DRESSING

KALE & QUINOA SALAD 11

CANDIED WALNUTS, RED ONION, PINK LADY APPLE, PECORINO & HONEY VINAIGRETTE

DEVILED FARM EGG 10

PAPRIKA

DAILY SOUP M/P

ENTRÉE'S

OPEN FACED FARM EGG OMELETTE 13

FRIED OYSTERS, GREEN ONION, ROASTED TOMATOES, GOAT CHEESE
& MICRO FARM SPROUTS

STEAK & EGGS 21

GRILLED ANGUS STRIP, CREAMED KALE, YELLOW GRITS, FARM EGGS, DEMI GLACE

POACHED FARM EGGS 14

POTATO PANCAKE, SMOKED SALMON, HOLLANDAISE, GREEN ONION COULIS

TAPBURGER. 20 / FLORA BURGER (VEGAN) 14

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

FRENCH TOAST 11

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

SIDES

HOUSE BACON **3** / GRILLED BREAKFAST SAUSAGE **4**

HOME FRIED POTATOES **4** / CHEDDAR 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

STEPHANIE SHORT - SOUS CHEF

ROBERT WHEELER- GENERAL MANAGER