

Snack

Brandade Fritters~ creamy salt cod and potato fritters with housemade remoulade. 6

Agnolotto~ large raviolo filled with house-made mascarpone and asparagus. Served over sautéed red cabbage with crumbled bacon and brown chicken jus. §§ 7.5

Today's Soup cup 3.75 bowl 6.5

Sweet Breakfast

Elvis Waffles~buttermilk waffles filled with peanut butter and sautéed bananas. 11

Add house-cured bacon: 14

Buttermilk and Sweet Potato Pancakes with toasted pecans, Bourbon butter and spiced maple syrup. 9

Fresh House-Made Ricotta with berries, jams, and grilled baguette. 9

Savory Breakfast

Poached Farm Eggs with sautéed arugula, anchovy butter and Heirloom tomatoes. Served over home fried potatoes. §§ 12

Lobster Benedict~house-made English muffin with lobster, poached farm eggs and sauce Hollandaise. Served with sautéed spinach and home fries. 16

Corned Beef Hash~House-corned beef with potatoes and onions, served with two poached farm eggs and sautéed spinach. §§ 12

Crème Fraiche and Caraway Farm Egg Omelette with home fries and sautéed spinach. 9.5

Hangtown Fry~ fried oysters and house-cured bacon in scrambled farm eggs. Served with sautéed spinach and home fried potatoes. 13



Lunch

Licorice Salmon Salad~ Baby greens and epazote tossed in a shallot-lemon dressing, crowned with seared licorice root-glazed salmon and tomato toasts. 11

Feast Grilled Cheese~ Seared Halloumi cheese, honey-roasted eggplant, tomato and red onion on a French roll. Served with mixed greens. 9

Shrimp and Grits~Anson Mills grits with white shrimp, Heirloom tomatoes, corn, onions and butter. §§ 17

Braised Pork in a smoked paprika fish broth with sautéed spinach, mashed potatoes and fried whitebait. §§ 18

Roasted Half Chicken with honey lemon Campari sauce, roasted fennel and fingerling potatoes. Served with sugar snap peas. §§ 16

Sweet Potato Chilaquiles~ tortilla casserole layered with sweet potatoes, tomatillos, poblano peppers, onions, cilantro and Monterey Jack cheese. Served with a side salad. §§ 13

Sip

Mimosa~ Pascual Toso Brut Sparkling wine with fresh squeezed orange juice. 7

Bloody Mary~ Stolichnaya vodka, tomato, lime and olive juices, horseradish, celery salt and black pepper. Salad bar garnish. 8.5

Marie Claire~ Stolichnaya vodka, tomato water, white Worcestershire, lemon, celery and fresh horseradish. 9.75

§§~dishes can be prepared gluten-free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*a split plate fee of \$3.00 applies to split dishes.

*a gratuity of 18% will be added to the check for parties of six or more guests; 20% for six or more with separate checks. Thank you.