



BULLFROG BAGELS & BIALYS

(WHILE SUPPLIES LAST)

\$1.5
w/ butter \$2.5
w/ cream cheese \$3

WEEKEND BRUNCH

DAILY BAKED PASTRIES: rotating selection of scones, muffins, sticky buns, cookies, etc... see counter or ask server

START

SEASONAL SCONE

Honey Butter, Preserves ..4

MAPLE CINNAMON GRANOLA

Milk or Yogurt,
Maple Syrup *** ..6

BUTTERNUT SQUASH SOUP

Chestnut and
Pepitos * GF ..9

ON THE SIDE

2 eggs (cage free) 4
cheddar grits 4
bacon 4

COFFEE

Drip..... 2.5 / 3
Espresso 2.5
Macchiato 3.5
Cappuccino.....4
Latte 4.5

TEA

(RISHI)

Green

Black

Herbal/Caffeine Free

White

Scarlet Ice Tea

3

* Vegan
** Vegetarian
*** Vegetarian - Vegan optional
GF Gluten Free
GFO Gluten Free Optional

BRUNCH FARE

OMELETTE

Sausage, Squash, Tomato, Cheddar. GF 11

QUICHE OF THE DAY

House Side Salad..... 9

DUCK CONFIT SALAD

Pulled Duck, Pickled Pearl Onions, Hakurei Turnips,
Walnut Vinaigrette, Pistachios GF 14

SHRIMP & GRITS

Chorizo, Cheddar Grits, Poblano Peppers GF 14

PORK BELLY HASH

Yukon Gold Potatoes, Fried Egg, Basil Pesto GF 12

BREAKFAST SANDWICH

House Buttermilk Biscuit, Local Bacon, Cage Free Eggs,
Oak Shade Cheddar 9

HOPPIN JOHN

Smoked Tofu, Black Eye Peas, Collard Greens, Wild Rice GF * 13
add Egg 2
add Cheddar 2

GRILLED CHEESE

Oak Shade Cheddar, Fresh Mozzarella, Caciocavallo
with Spicy Marinara, Small House Salad ** 11
add Bacon 2
add Egg Over Easy 2

FALAFEL BURGER (SALAD OPTION AVAILABLE)

Bullfrog Bialy, Tahini Dressing, Sriracha Mayo, Lettuce, Tomato, Onion
with Chips or Small House Salad *** GFO 13

FROM THE BAR

BOURBON & SPICED APPLE CIDER.....9

HALFSMOKE Vodka, Ginger Beer, Grapefruit, House-Made Chili Bitters10

BLOODIES! Your choice of Mary (Vodka), Maria (Tequila) or Maja (Gin).....8

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



RED WINE

ERSTE + NEUE SCHIAVA Alto Adige, Italy 2015	11/43
TRISAETUM PINOT NOIR Willamette Valley, Oregon 2013	15/59
DOMAINE DE GRANGE DE PAYAN CÔTES DU RHÔNE France 2014	9/35
GENIO ESPAÑOL MONASTRELL Jumilla, Spain 2014.	7/27
VELENOSI LACRIMA DI MORRO D' ALBA Marche, Italy 2015	13/51
"VARAL" TINTO Alentejano, Portugal 2013.	10/39
STELTZNER CLARET Napa Valley, California 2013.	14/55

WHITE WINE

GAROFOLI VERDICCHIO Marche, Italy 2015	7/27
FERNLANDS SAUVIGNON BLANC Marlborough, New Zealand 2015	10/39
ERSTE + NEUE MÜLLER THURGAU Alto Adige, Italy 2014.	11/43
DOMAINE PICHOT VOUVRAY Loire Valley, France 2015	12/47
BRANDBORG PINOT GRIS Umpqua Valley, Oregon 2014.	13/51
MÖNCHHOF RIESLING Mosel, Germany 2015.	12/47
COLIN BAROLLET CHARDONNAY Bourgogne, France 2014	10/39

ROSÉ WINE

CHÂTEAU VIGNELAURE ROSÉ Provence, France 2015	12/47
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SPARKLING WINE

VÉRV "ANDREOLA" EXTRA DRY PROSECCO Trevise, Italy 2015	8/39
CANTINA DI SORBARA "EMMA" LAMBRUSCO Emilia-Romagna, Italy.	11/54
LUCIEN ALBRECHT BRUT (ROSÉ OF PINOT NOIR) Cremant d'Alsace, France	11/54

BEER BOTTLE

SPECIAL BOTTLES: see chalkboard or ask server	
GAFFEL KÖLSCH.	8
BROOKLYN LAGER.	8
AVERY WHITE RASCAL	7
BELL'S TWO HEARTED IPA	8
ORVAL TRAPPIST ALE	12
WILLIAM'S SIR PERRY CIDER	8
RODENBACH FLEMISH SOUR.	10
FOUNDERS BREAKFAST STOUT	9

FORTIFIED & DESSERT WINE

ROYAL TOKAJI MÁD CUVÉE.	12
LA FLEUR D'OR SAUTERNES 2011.	12
WARRE'S WHITE PORT	8
ALORNA ABAFADO 5 YEAR	8
WARRE'S OTIMA 10 YEAR TAWNY PORT	12
DOW'S LATE BOTTLED VINTAGE PORT.	8
EL MAESTRO SIERRA FINO SHERRY.	10
EDEN BARREL-AGED HEIRLOOM ICE CIDER	13
BROADBENT MADEIRA RESERVE 5 YEARS OLD.	8
BROADBENT MADEIRA VERDELHO 10 YEARS OLD	14
MAYDIE VINTAGE FORTIFIED TANNAT	12

SPECIALTY SODA, COFFEE & TEA

SODA	
Mexican Coke	4
Thunderbeast Root Beer	4
Spindrift Grapefruit Soda.	4
Fever Tree Ginger Beer	4

BOTTLED WATER	
Acqua Panna	4
San Pellegrino	4 / 6

COFFEE (CEREMONY & MAD CAP)	
Espresso	2.5
Macchiato	3.5
Cappuccino	4
Latte	4.5

TEA (by RISHI)	
Green, Black, Herbal / Caffeine Free, White, Scarlet Iced Tea	3