



PAISLEY FIG PASTRIES

(WHILE SUPPLIES LAST)

SCONES

Lemon Pistachio
Blueberry Ginger
Plum Sage
Apricot Poppy
\$3.50

BISCUITS

Plain
Smoked Mozzarella & Bacon
\$3

TURNOVERS

Guava
\$4

PECAN BROWN BUTTER CAKE
\$4

SUNDAY BRUNCH

BRUNCH FARE

START

MAPLE CINNAMON GRANOLA
Milk or Yogurt,
Maple Syrup ***7

CUCUMBER GAZPACHO
Jalapeño, Ginger,
Greek Yogurt ** GF8

ON THE SIDE

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

COFFEE & TEA

COFFEE (Lost Sock)
Drip.....3

TEA (by RISHI)
Green, Black, White,
Herbal / Caffeine Free,
Scarlet Iced Tea3

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

AVOCADO TOAST

Roasted Cherry Tomato, Shaved Parmesan *** 9

OMELETTE

Cheddar & Leek ** GF 10
add Heirloom Tomato1
add Tasso Ham2

BREAKFAST SANDWICH

House Buttermilk Biscuit, Local Bacon, Egg Patty,
Aged Cheddar 9

TOFU SCRAMBLE

Vegan Hash, Picco de Gallo, Kale GF *13

SHRIMP & GRITS

Whole Prawns, Chorizo, Cheddar Grits, Bloody Mary Mix GF14

QUICHE OF THE DAY

House Salad..... 10

PORK BELLY HASH

Home Fries, Mixed Peppers, Fried Egg, Chimichurri GF13

TOSTADA

Refried Black Bean, Avocado, Pico de Gallo, Fried Egg
House Crema *** GF14

GRILLED CHEESE

Aged Cheddar, Fresh Mozzarella, Raclette, Shallot
with Spicy Marinara, Small House Salad ** 11
add Bacon..... 2
add Egg Over Easy 2

FROM THE BAR

SPARKLING PEACH SANGRIA Strawberry, Jalapeño, Prosecco 11
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

STOLLER PINOT NOIR
Willamette, Valley, Oregon 2014. 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

CONDE VILLAR VINHO VERDE
Vinho Verde, Portugal 2016. 7/27

FERNLANDS SAUVIGNON BLANC
Marlborough, New Zealand 2015 10/39

BOJADOR VINHO DE TALHA
Alentejo, Portugal 2015 11/43

DOMAINE PICHOT VOUVRAY
Loire Valley, France 2015 12/47

BRANDBORG PINOT GRIS
Umpqua Valley, Oregon 2014. 13/51

HAIN RIESLING
Mosel, Germany 2013. 13/51

COLIN BAROLLET CHARDONNAY
Bourgogne, France 2014 10/39

ROSÉ WINE

DOMAINE DUPEUBLE ROSÉ
Beaujolais, France 2015 9/35

SPARKLING WINE

ANDREOLA "VERV" PROSECCO
Veneto, Italy NV 8/39

BERTOLANI LAMBRUSCO ROSATO
Emilia-Romagna, Italy. 11/54

CHÂTEAU MARTINOLLES BRUT ROSÉ
Crémant de Limoux, France 11/54

BEER BOTTLE

SPECIAL BOTTLES: see chalkboard or ask server

GAFFEL KÖLSCH. 8

AVERY WHITE RASCAL 7

BELL'S TWO HEARTED IPA 8

ORVAL TRAPPIST ALE 12

MONK'S CAFÉ FLEMISH SOUR ALE 12

SHACKSBURY SEMI-DRY CIDER 10

DUCK RABBIT MILK STOUT

FORTIFIED & DESSERT WINE

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

HIDALGO LA GITANA MANZANILLA SHERRY 10

EDEN NORTHERN SPY ICED CIDER. 13

BROADBENT MADEIRA RESERVE 5 YEARS OLD. 8

BROADBENT MADEIRA VERDELHO 10 YEARS OLD . . . 14

SPECIALTY SODA, COFFEE & TEA

SODA

Mexican Coke 4

Spindrift Grapefruit Soda. 4

Thunderbeast Root Beer 4

Fever Tree Ginger Beer 4

BOTTLED WATER

Acqua Panna 4

San Pellegrino 4 / 6

COFFEE (MAD CAP)

Drip 3

TEA (by RISHI)

Green, Black, Herbal / Caffeine Free,
White, Scarlet Iced Tea 3