

## PLATES

### EGGS BENEDICT

poached farm eggs, maine lobster, sauteed spinach, brioche, hollandaise, chicken skin  
19

### STEAK & EGGS

stone-ground grits, mushroom conserva, fried egg, crispy potatoes  
21

### BREAKFAST CROISSANT

sage sausage, scrambled egg, sharp cheddar, breakfast potatoes  
15

### SOUTHERN BELLE BURGER

chow chow, pimento cheese, butterkäse, bacon, fried egg  
18

## PLATTERS

platters are built for sharing and can accomodate 3-4 guests

### LOX AND BAGELS

smoked salmon, new york bagels, scallion cream cheese, capers, heirloom tomato, red onions  
16 | 32

### BISCUIT BOARD

hams, jams, gravy  
15 | 30

### BUTTERMILK PANCAKES

nutella, brûléed bananas  
13 | 26

### SEASONAL FRUIT PLATTER

chef's daily selection of fresh fruits, greek yogurt, honey, goji granola  
13 | 26

### B.L.A.T.

crispy bacon, bibb lettuce, avocado, heirloom tomato, mayo, fries  
18

### LOCAL CRUNCHY LETTUCES

shaved vegetable crudité, three peppercorn dressing, parmesan  
8 | 16

### SHELLFISH PLATTER

maine lobster, oysters on the half shell, king crab, white balsamic mignonette, bloody mary cocktail sauce  
50 | 100

## CAST IRONS

### DUTCH BABY

maple roasted pear, pomegranate molasses, crème fraîche  
24

### CHILAQUILES

chorizo, sweet corn, charred scallions, pickled fresno chilis, crema, salsa verde, fried eggs  
29

### SHAKSHUKA

stewed tomatoes, harissa, egg, fried chickpeas, cilantro  
30

### QUICHE

garlic, chard, leeks, maitake, emmental cheese  
34

## PASTRIES

### BLUEBERRY GOOEY BUTTER CAKE

lemon cream cheese icing  
20

### DUTCH APPLE PIE

salted caramel ice cream  
22

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EXECUTIVE CHEF: CHRISTIAN RAGANO

CHEF DE CUISINE: KEITH POTTER

PASTRY CHEF: JOVE HUBBARD