

PLATES

EGGS BENEDICT

poached farm eggs, king crab, avocado, sourdough, hollandaise, pickled shallot, cilantro
21

SOFT SCRAMBLE & PROSCIUTTO
semolina bread, arugula & fennel salad

16

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, banana
13 | 26

SEASONAL FRUIT PLATTER

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

BLT TARTINE

bacon aioli, arugula, roasted tomatoes, avocado mousse, grilled focaccia
10 | 20

LOCAL CRUNCHY LETTUCES

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

STEAK & EGGS

stone-ground grits, mushroom conserva, fried egg, crispy potatoes
22 | 44

SHELLFISH PLATTER

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

CAST IRONS

QUICHE

roasted broccoli rabe, parmesan, roasted garlic, baby kale, arugula, prosciutto salad
34

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

PASTRIES

DONUTS

assortment of lemon cream, chocolate glazed, raspberry & vanilla cream, glazed
16

DUTCH APPLE PIE

salted caramel ice cream
22

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

EXECUTIVE CHEF: CHRISTIAN RAGANO

CHEF DE CUISINE: KEITH POTTER

PASTRY CHEF: JOVE HUBBARD