

PLATES

EGGS BENEDICT

poached farm eggs, 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

LOCAL CRUNCHY LETTUCES

shaved vegetable crudité, three peppercorn dressing, parmesan

10 | 18

BLT TARTINE

bacon aioli, arugula, roasted tomatoes, avocado mousse, grilled focaccia

10 | 20

SEASONAL FRUIT PLATTER

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

13 | 26

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

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

CHILAQUILES

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

29

PASTRIES

YEAST RISEN DONUTS

- \$5 each -

chocolate glazed, blueberry glazed, apple fritter

PLUM & CINNAMON COFFEE CAKE

oat crumble, macerated plums, clotted cream

10

CHOCOLATE SAINT HONORÉ CAKE

chocolate choux puffs, dark chocolate cream St. Honoré, cramelized white chocolate crèmeux, crispy puff pastry

16

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