

PLATES

EGGS BENEDICT
english muffin, canadian bacon, hollandaise
16

SOFT SCRAMBLE AND PROSCIUTTO
grilled ciabatta, arugula & fennel salad
16

STEAK AND EGGS
stone-ground grits, mushroom conserva, fried egg
24

PLATTERS

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

CRUNCHY LETTUCES
shaved vegetable crudité, three peppercorn dressing, parmesan
18

SEASONAL FRUIT PLATTER
chef's daily selection of fresh fruits, greek yogurt, honey, goji granola
26

LOX AND BAGELS
smoked salmon, everything bagels, chive cream cheese, capers, heirloom tomato, red onions
18 | 36

BUTTERMILK PANCAKES
yuzu & lemon curd, blueberries, chantilly
14 | 28

OYSTERS ON THE HALF SHELL
chef's selection, traditional accoutrements
18 | 36

SHELLFISH PLATTER
maine lobster, shrimp, oysters on the half shell, king crab legs, white balsamic mignonette, lemon, tabasco
60 | 120

SIDES

6 each

HILLBILLY LINKS

CRISPY BACON

SCRAMBLED EGGS

CAST IRONS

QUICHE
roasted broccoli di rapa, basil pesto, pecorino romano, arugula & prosciutto salad
34

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

PASTRIES

DONUTS
apple fritter, blueberry old fashioned, strawberry cheesecake, s'mores
5 each

PUMPKIN COFFEE CAKE
cinnamon streusel, crème fraîche
14

VANILLA BRIOCHE PAIN PERDU
smoked apple pâté, rum custard, raisins
14

CHOCOLATE SAINT HONORÉ CAKE
chocolate choux puffs, dark chocolate cream St. Honoré, caramelized white chocolate crémeux, 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