

## Brunch

House Special Churros, Mexican Chocolate Sauce, Cinnamon Sugar / 8

Split Creek Goats Milk Yogurt & Granola, Nut & Dried Fruit Granola, Local Honey, Hughey Strawberries / 7

Pumpernickel Everything Bagel, Pickled Royal Red Shrimp, Whipped Cream Cheese, Fried Capers, Red Onion, Herbs / 13

Classic Eggs Benedict, House English Muffins, Johnston County Ham, Soft Poached Egg, Chive Hollandaise / 12\*

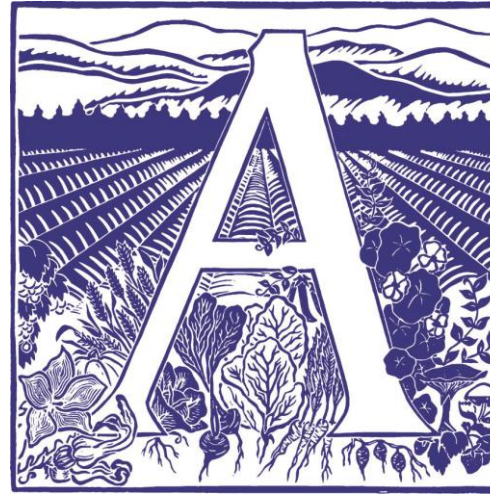
Greenbrier Farm Steak Sandwich, Bake Room Baguette Ramp Kimchi Aioli, Fresh Shaved Vegetables, Fish Sauce, Cilantro, Mint & Basil / 13\*

Buttermilk Pancake, Fresh Strawberry, Maple Syrup, Butter, Sea Salt / 10

Huevos Rancheros, Fresh Corn Tortilla, Refried Field Peas, Grilled Local Vegetables, Ranchero, Crema, Scallions / 12\*

Ramp Burrata, Warm Marinated Tomato, Cucumber, Fennel & Herbs on Bake Room Bread / 12

American Red Snapper, Local Squash, Sweet Corn, Spring Onion, Parisian Style Gnocchi / 15



### Brunch Cocktails

Michenada, BFS 'Anchorage' Saison Motelobos Mezcal, Tomatillo, Lemon, Lime, Mole Bitters, Valentina, Salt / 9

Tiki Mary, Espolon Tequila, Velvet Falernum, Luxardo, Lime, Tomatillo Juice, Grapefruit Shrub / 10

Dark & Stormy, House Made Ginger Beer, Gosling's Black Seal Rum, Lime / 10

All Bark No Bite, Bombay Gin, Blueberry-Basil-Tarragon Shrub, Floral Bitters, Wölfér Rose Cider / 8

### Breakfast Sides

5 each

House Ground Pork Sausage

Sweet Patatas Bravas with Chimichurri

Maple Smoked Heritage Bacon

Stone Ground Yellow Grits with Salted Butter

Traditional Breakfast Potatoes with Onions & Peppers

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

### Bubbles/Rose

Scarpetta Timido Sparkling Rosé, Rome, Italy 9 / 32

Szigeti Grüner Veltliner, Burgenland, Austria 12 / 42

DME Lelièvre Gris de Toul, Lorraine, France 9 / 32

### White

Camino Zudugarai Txakoli, Basque Country, Spain 10 / 36

Chateau Des Antonins Blanc, Bordeaux, France 10 / 33

Marziano Abbona Favorita, Dogliani, Italy 9 / 35

La Selve Saint Régis Viognier, Rhone, France 10 / 35

Pullus Pinot Grigio, Ptuj, Slovenia 10 / 35

### Red

Dupeuble Beaujolais, Burgundy, France 9 / 35

Vajra Langhe Rosso, Piedmont, Italy 9 / 35

Brea Cabernet Sauvignon, Paso Robles, California 10 / 36

Agostino Pavia Grignolino D'Asti, Aglidano Terme, Italy 10 / 36

Le Vignoble d'Eliau, Marmandais, France 12 / 42

DME Tollot-Beaut Pinot Noir, Chorey-Les-Beaune, FR 12 / 42

### Cocktails

Bombeyoncé Bombay Gin, Chartreuse, Orange Fennel Shrub, Floral Bitters, Lemon / 11

Devil Makes Three Rittenhouse Rye, Casamigos Reposado, Lime Juice, Sage, Mole Bitters, Cinnamon / 11

Girl on Holly Hill Hat Trick Gin, Pimms No.1, Peychauds & Angostura Bitters, Strawberry Shrub / 11

Humo Rosa Montelobos Mezcal, Ginger, Angostura Bitters, Thyme, Lemon, Egg White / 12

Village Swizzle Angostura 1919, Goslings Black Seal, Velvet Falernum, Lime, Angostura, BFS, & Peychauds Bitters / 11

Shiso Vain Four Roses, Goslings Black Seal, Tonic, Ginger, Birds Fly South Lemon Bitters, Shiso / 10

Punch No. 3 Caperitif, Bombay Dry, Aperol, Perucchi Rouge, Black Tea, Grapefruit, Tarragon / 9