

Brunch

Fresh Fried Sourdough Beignets, Powdered Sugar, Sea Salt / 6

Muscovy Duck Steam Buns, Scallions, Sichuan Pepper Oil / 9

House Made Everything Bagel, Cured High Valley Farms Trout, Shaved Onion, Fried Caper, Hard Boiled Egg, Herbs / 13

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

Royal Red Shrimp Po'boy, Lemon Remoulade, Pickled Fennel & Cabbage Slaw, Bake Room Baguette / 14

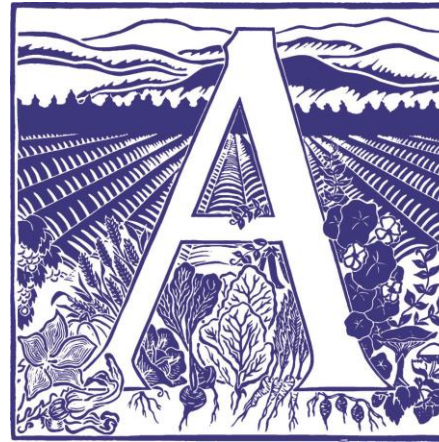
Buttermilk Pancake, Virginia Maple Syrup, Mascarpone, Bourbon Salt / 10*

Huevos Rancheros, Corn Tortilla, BBQ Cabbage, Rice Peas, Blistered Vegetables, Farm Egg, Ranchero, Queso Fresco / 13

Whipped Ricotta BLT, Bake Room Sourdough, Heirloom Tomato, Farm Egg, Bibb Lettuce / 12

Yellowfin Tuna Poke, Watermelon, Ginger, Basil, Jalapeño, Lime, Matsutake Soy / 13*

Chunu Oysters on the Half Shell, Pickled Apple & Chili, Tarragon / 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, Avinyo Vi Dagulla / 8

Breakfast Sides

5 each

Greek Yogurt with Oats & Apple

Sweet Patatas Bravas with Chimichurri

Cheshire White Heritage Bacon

Antebellum Yellow Corn Grits with Salted Butter

Traditional Breakfast Potatoes with Onions & Peppers

Edwards Surry Sausage Links

*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

Pierre Paillard Champagne Grand Cru, Bouzy, FR 19 / 73

Bojador Rosè, Alentejo, Portugal 10 / 35

White

Montinore Gewürztraminer, Willamette Valley, OR 11 / 36

Chateâu Des Antonins Blanc, Bordeaux, FR 10 / 33

Marziano Abbona Favorita, Dogliani, Italy 9 / 35

Domaine des Hâtes Chablis, Burgundy, FR 13 / 48

Pullus Pinot Grigio, Ptuj, Slovenia 10 / 36

Red

Dupeuble Beaujolais, Burgundy, FR 9 / 35

Scarpetta Barbera del Monferrato, Piedmont Italy 12 / 45

Upwell Cabernet Sauvignon, Lodi, California 10 / 36

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

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

Wilde Farm Pinot Noir, Donnelly Creek, CA 15 / 65

Cocktails

I'm Bringing Asbach Bombay Gin, Asbach Brandy, House Ginger Beer, Angostura, Falernum, Mint / 11

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

Modena Twist Perruchi Vermouth Blanc, Fresh Lemon, Charleston Flake Sea Salt / 8

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

Moloko Minus Blend of Four Rums, Four Roses Bourbon, Asbach Brandy, Pineapple, Lemon, Clarified Milk / 9