

Brunch

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

Scallop Crudo, Rosemary, Meyer Lemon, Roasted Baby Poblano, Pickled Beets, Pistachio, Herbs / 13*

House Made Poppy Seed Bagel, Cured Salmon, Shaved Onion, Fried Caper, Hard Boiled Egg, Herbs / 13

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

Georgia White Shrimp Po'boy, Lemon Remoulade, Pickled Fennel & Cabbage Slaw, Bake Room Bread / 14

Bake Room French Toast, Virginia Maple Syrup, Butter, Bourbon Salt / 10

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

Charleston Beeliner Snapper, Anson Mills Grits, Charred Okra, Mountain Magic Tomatoes, Shrimp Curry / 15

Timberock Duck
Heart Yakitori, Scallions, Lemon Basil, Soy Glaze /

For the Table

Bourbon Liver Mousse, Johnston County Ham, House Mortadella, Artisan Cheeses, Bread & Butter Pickles, Triple Dip Onion, Green Tomato, Mustard, Grilled Bake Room Bread / 20*

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

Breakfast Potatoes with Onions & Peppers

Cheshire White Heritage Bacon

Sweet Patatas Bravas with Chimichurri

Antebellum Yellow Corn Grits with Salted Butter

Yogurt with NC

Blueberries & Honey

Toasted Oats

*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

Montenidoli Rosè, Tuscany, Italy 12 / 39

White

Montinore Gewürztraminer, Willamette Valley, OR 11 / 36

Chateâu Des Antonins Blanc, Bordeaux, FR 10 / 33

Marziano Abbona Favorita, Dogliani, Italy 9 / 35

Au Bon Climat, Santa Barbara, California 13 / 47

Pullus Pinot Grigio, Ptuj, Slovenia 10 / 36

Red

Dupeuble Beaujolais, Burgundy, FR 9 / 35

Cruse Monkey Jacket, Mendocino, CA 13 / 58

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

Upping the Twist Espolon Blanco, Perruchi Blanc, Ginger Syrup, Lemon, Orange Dust, Sea Salt / 9

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

Twizzle Montelobos Mezcal, Plantation Rum, Pineapple, Lemon, Velvet Falernum, Mole & Angostura Bitters / 11

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

Punch with the Fir Rittenhouse Rye, Appleton Rum, Montenegro, Grapefruit, Lavender Tea, Coconut Water / 10

