

Brunch

Dark Chocolate Hazelnut Crullers, Hazelnut Crumble,
Dark Chocolate Caramel / 8

Chicken Fried Cauliflower, Hot Sauce, Honey, Farm Egg,
Pickles, House Made Biscuit / 11

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

Eggs Benedict, House Made English Muffins, Surryano
Ham, Soft Poached Egg, Chive Hollandaise / 12*

Fish Stew, White Sweet Potato Gnocchi, Field Peas,
Triggerfish, Clams, Shrimp, Fennel Nage, Bread/ 16

Sweet Potato Ricotta Pancakes, Virginia Maple Syrup,
Whipped Olive Oil Butter, Smoked SC Sea Salt / 10

Spanish Tortilla, Charred Broccoli, Fingerling Potato,
Cherokee Purples, Chickpeas, Scallion, Cotija, Romesco
Aioli/ 13

Grilled Royal Red Shrimp Po Boy, Sauce Picante, Fennel
Slaw, Bake Room Baguette / 15

Heuvos Rancheros, Refried Field Peas, Kabocha
Squash, Emberred Cabbage, Ranchero, Farm Egg / 14*

For the Table

Bourbon Liver Mousse, Johnston County Ham,
Soppressata, Artisan Cheeses, Bread & Butter Pickles,
Triple Dip Onion, Jalapeño, 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

Danger Will Robinson, Bombay Gin, Charleston Satsuma, Campari,
Oleo Sacrum / 8

Breakfast Sides

5 each

Breakfast Potatoes
with Onions & Peppers

Smoked Heritage
Bacon

Buttermilk Biscuit, Olive
Oil Honey Butter

Sweet Patatas Bravas with
Chimichurri

Antebellum Yellow Corn
Grits with Olive Oil Butter

Greek Yogurt, Turkish
Apricot, Honey Oats

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

Bubbles

Scarpetta Timido Sparkling Rosé, Rome, Italy 9 / 32

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

Foggy Ridge First Fruit Cider, Dugspur, VA 8 / 34

White/Rosé

Marziano Abbona Favorita, Dogliani, Italy 9 / 35

Nikolaihoif Grüner Veltliner, Wachau, Austria 13 / 50

Au Bon Climat Chardonnay, Santa Barbara, CA 13 / 47

Pullus Pinot Grigio, Ptuj, Slovenia 10 / 35

Loimer Rosé, Niederösterreich, Austria 9 / 35

Red

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

Paitin Campolive Barbera, Alba, Italy 12 / 45

DME Pral Moulin-À-Vent, Beaujolais, France 12 / 42

Domaine de la Cras Coteaux De Dijon, Burgundy, FR 15 / 65

Upwell Cabernet, Lodi, California 10 / 36

Charles Joguet Chinon Cuvée Terroir, Loire Valley, FR 11 / 43

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

Gimme The Beets Boy Dewar's, Green Chartreuse, Lime, Beet
Juice, Burnt Honey, Egg White, Bronze Fennel / 12

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

Shiso Vain Four Roses, Goslings, Tonic, Ginger Syrup, Shiso,
Lemon Bitters / 11

Pineapple Express Barsol Pisco, Asbach Brandy, Pineapple
Gomme Syrup, Lime / 10

