

Brunch

House Made Berliners, Strawberry Preserves, Powdered Sugar / 6

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

House Made Everything Bagel, Cured Trout, Cream Cheese, Shaved Onion, Caper, Boiled Egg, Herbs / 13

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

Golden Tilefish Crudo, Tangelo, Pork Belly Prosciutto, Rice Wine, Olive Oil, Ginger, Shiso, Jalapeno, Mizuna / 14*

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

Spanish Tortilla, Potato, Olive Oil Braised Greens, White Sofrito, Roasted Carrots, Harissa Aioli / 13

Vietnamese Chilled Beef Sandwich, Nauc Chom, Carrot, Celery, Fennel, Charred Scallion, Herbs, Baguette / 13*

House Ground Chorizo Hash, Mixed Potatoes, Squash, Charred Spring Onion, Duck Egg, Scallion / 15*

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

Cardinal Song, Hattrick Gin, Campari, Lemon, Grapefruit, Quinine Vermouth, Ginger Beer / 11

Breakfast Sides

5 each

Breakfast Potatoes with Onions & Peppers

Smoked Heritage Bacon

Buttermilk Biscuit, Strawberry Jam, Olive Oil Butter

Sweet Patatas Bravas with Chimichurri

Anson Mills Yellow Corn Grits with Olive Oil Butter

Greek Yogurt, Dried Figs, Honey Oats

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

Bubbles

Kir Yianni Akakies Sparkling Rosé, Florina, Greece 8 / 30

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

White/Rosé

Marziano Abbona Favorita, Dogliani, Italy 9 / 35

Cellar del Roure Cullerot, Valencia, Spain 10 / 35

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

Kobal Sauvignon Blanc, Ptuj, Slovenia 11 / 42

Heidi Schrock Rosé, Burgenland, Austria 9 / 35

Red

Cantina Del Pino Dolcetto, Piedmont, Italy 10 / 34

Azienda Agricola Cos Frappato, Sicily, Italy 13 / 50

Jean Foillard Beaujolais Villages, Beaujolais, France 13 / 50

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

Bitter Bierce Four Roses, Montelobos Mezcal, Montenegro Amaro, Orange Bitters, Maple Syrup / 11