

Brunch

House Fried Churros, Cinnamon Sugar, Coffee Dulce de Leche / 6

Sausage, Egg, & Cheese Sandwich, Bethel Trails Lamb Sausage, Cheese Sauce, House Made Everything Bagel, Grilled Tomato / 11

Heuvos Rancheros, Refried Purple Hull Peas, Grilled Vegetables, Preserved Tomato Ranchero Sauce, Fresh Tortilla, Lime / 13*

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

Grilled Shrimp Po'boy, Local Lettuces, Shaved Fennel, Spring Onion, Cabbage, Pickles, Lemon Horseradish Remoulade / 15

Whole Wheat Ricotta & Blueberry Pancakes, Virginia Maple Syrup, Olive Oil Whipped Butter, Sea Salt / 11

Spanish Tortilla, Confit Potato, Olive Oil Braised Greens, Summer Squash, Goat Feta, Chili Aioli / 13

Grilled Mahi Salad, Young Lettuces, Green & Cheddar Cauliflower, Spring Peas, Baby Carrots, Smoked Tuna Dressing / 16*

Bethel Trails Pork Hash, Mixed Potatoes, Spices, Duck Egg, Onions & Peppers, Scallions / 15*

For the Table

Bourbon Liver Mousse, Prosciutto, Soppressata, Blue Ridge Creamery Cheeses, Bread & Butter Pickles, Triple Dip Onion, Jalapeño, Mustard, Grilled Bake Room Bread / 22*

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

What A Wonderful Coffee, Methodical Coffee, Chicory Syrup, Half&Half, Buffalo Trace / 10

Breakfast Sides

5 each

Breakfast Potatoes

Onions & Peppers

Smoked Heritage

Bacon

Buttermilk Biscuit,

Honey, Olive Oil Butter

Sweet Patatas Bravas,

Chimichurri & Paprika Paste

Jimmy Red Corn Grits with

Olive Oil Butter

Goat Yogurt Parfait, South

Carolina Strawberries, Honey

Toasted Oats

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

Bubbles

Scarpetta Timido Sparkling Rosé, Friuli, Italy 9 / 32

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

Lioco Chardonnay, Sonoma County, CA 13 / 47

Kobal Sauvignon Blanc, Ptuj, Slovenia 11 / 42

Wilde Farm Rosé, Mendocino, California 13 / 50

Red

Boniperti Vespolina Favolalunga, Piedmont, Italy 11 / 42

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

Karl Haidle Lemberger, Württemberg, Germany 12 / 45

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

Strawberry Manilow Rittenhouse Rye, Goslings Rum, House Strawberry Vinegar, Rosemary, House Ginger Beer / 11

Je Suis Le Tigre On Draft 3 Rums, Cocchi American Blanc, Cherry Heering, Benedictine, Lime Juice, Bitters, Orgeat / 11

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

Barrel Aged Vesper Leopold Navy Proof Gin, Cathead Vodka, Cocchi Americano Blanco / 13