BRUNCH

We proudly serve only free-range, hormone and antibiotic free, poultry, beef, and pork.

SOCIAL PLATES

DEVILED EGGS 6
Truffle & smoked paprika

JERK CHICKEN TACOS 10
Flour tortilla, spicy cabbage slaw, pulled chicken, spicy aioli

BAKED BRIE 15
Apple slices, grilled sourdough, candied pecans, rum caramel, onion jam, grapes

DUCK SLIDERS 16
Confit, brie, onion jam, arugula, hand-cut fries

LITTLE CHEESEBURGERS 15
Beef burgers, sharp cheddar, smoked aioli, onion jam, brioche, hand-cut fries

CRISPY ROCK SHRIMP 12
Cherry peppers, baby kale, citrus dressing, spicy aioli, sesame

SWEDISH MEATBALLS 15
Mashed potatoes, turkey meatballs, cranberry jam, pea tendrils

EARLY RISERS

SHRIMP & GRITS BENNY 17
Cheesy grits, cajun shrimp, green beans, chipotle hollandaise, poached egg

Duck Benny 16
English muffin, confit duck, asparagus, hollandaise, poached egg

RED VELVET WAFFLE 12
Fresh berries, whipped cream, crème anglaise

STEAK & EGGS 25
“Country fried” or grilled, 2 sunny side eggs, sausage gravy, fingerling hash, toast

BISCUITS & GRAVY 14
Cheddar & scallion buttermilk biscuits, sausage gravy, fried egg, hot sauce

LOBSTER SCRAMBLED EGGS 19
Knuckle & claw, brie, goat cheese, scallions, sourdough toast

CHICKEN & WAFFLES

THE ELM CITY 16
Bacon & cheddar waffle, southern fried, peppercorn maple syrup, blueberry jam, whiskey butter, basil

SOUTHWEST 15
Crispy fried, chipotle honey butter, peppercorn maple syrup, bourbon BBQ sauce

TENNESSE HOT 16
Crispy fried, bread & butter pickles, cole slaw, potato salad

THE GENERAL 17
Crispy fried, General Tso, broccoli, sesame, scallions

BOOZE

ROSEMARY’S BLOODY 11
House bloody mix, deviled egg, bacon stirrer

JASON MIMOSA 11
Bubbles & OJ

APEROL SPRITZ 11
Aperol, club soda, prosecco, orange twist

HARRY’S BELLINI 10
White peach, prosecco

EASY RISERS

Anything here served with fingerling potatoes

ADD BACON, AVOCADO, OR FRIED EGG 3 EACH
SUBSTITUTE OUR HOUSE MADE VEGGIE PATTY FOR ANY BEEF BURGER

LAZY SUNDAY BURGER 17
Beef burger, fried egg, bacon, sharp cheddar, hollandaise, English muffin

LOBSTER GRILLED CHEESE 17
Knuckle & claw, brie, jack, cheddar, on sourdough

SALMON BURGER 16
Spicy mayo, baby arugula, grilled red onion, brioche

BOUGIE BURGER 18
Beef burger, brie cheese, black truffle aioli, bacon, frizzled onions, brioche

STEAK & CHEESE 16
Grilled steak, sharp cheddar, caramelized onions, garlic aioli, brioche

ELM CITY CHICKEN SAMMIE 16
Crispy fried, pimento cheese, bread & butter pickles, kale slaw, potato roll

GREENS & GRAINS

ADD CHICKEN 7 SALMON 9 STEAK 9
GRILLED VEGGIES 6 SHRIMP 10 BACON 6

CRUNCHY KALE CAESAR 12
Baby kale, Greek yogurt dressing, frisee, heirloom tomatoes, parmesan crisps, dehydrated kale, parmesan

GARDEN SALAD 9
Mixed greens, lemon vinaigrette, baby tomatoes, cucumbers, radish

FARRO & BEETS 13
Roasted beets, baby arugula, frisee, citrus dijon dressing, candied pistachios, gorgonzola, toasted farro

WARM FINGERLING SALAD 13
Arugula, roasted potatoes, sour cream, garlic crumb, pickled pimentos, gorgonzola, cured egg yolk

SESAME QUINOA 12
Mandarin oranges, red & white quinoa, crunchy honey almonds, sesame yogurt dressing, edamame, radish

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, fish, and eggs can increase the risk of food borne illness.

EXECUTIVE CHEF/OWNER JOHN BRENNAN

Rev. 12/2019