BRUNCH
SUNDAY | 11AM-4PM

SALADS

ADDITIONS
GRILLED CHICKEN | 7
STEAK | 10
MARINATED PORTABELLA | 7

CAESAR SALAD | 10
ROMAINE LETTUCE | HOUSE CROUTONS
PARMESAN REGGIANO
HOUSE CAESAR DRESSING

GARDEN SALAD | 9
MIXED GREENS | BABY TOMATOES
CUCUMBERS | RADISH
LEMON VINAIGRETTE

CUCUMBER SALAD | 9
BABY TOMATOES | LOCAL SWEET CORN
LEMON VINAIGRETTE | MINT

EARLY RISERS

STREET CORN | 9
LOCAL SWEET CORN | GARLIC AIOLI
CILANTRO CREMA | PARMESAN

BREAKFAST NACHOS | 15
HOUSE CHIPS | BACON | SCRAMBLED EGGS
TOMATO | RED ONION | CHEDDAR CHEESE SAUCE

COUNTRY FRIED STEAK | 25
MARINATED SIRLOIN | FINGERLING HASH
ARUGULA | BEARNAISE

BRUNCH BURGER | 16
BEEF BURGER | FRIED EGG | BACON
CHEDDAR | HOLLANDAISE | ENGLISH MUFFIN
FINGERLING HASH
*SUBSTITUTE PORTABELLA*

PORTABELLA BENNIE | 15
PORTABELLA CAPS | POACHED EGGS
BABY ARUGULA | HOLLANDAISE
FINGERLING HASH

BACON BENNIE | 14
ENGLISH MUFFIN | POACHED EGGS
SMOKED BACON | HOLLANDAISE
FINGERLING HASH

ELM CITY WAFFLE | 8
WHIPPED BUTTER | MAPLE SYRUP

CHICKEN & WAFFLES | 16
BACON & CHEDDAR WAFFLE
FRIED CHICKEN | MAPLE SYRUP
BLUEBERRY JAM | WHISKEY BUTTER

ADD BACON OR A FRIED EGG FOR $3 EACH

HANGOVER HELPER

BLOODY MARY | 12
HOUSE BLOODY MARY | PICKLED OKRA
WITH YOUR CHOICE:
VODKA | GIN OR TEQUILA

MIMOSA | 11
BUBBLES & FRESH OJ

MICHELADA | 10
SOL MEXICAN LAGER | CHAMOY
HOT SAUCE | LIME | TAJIN

APEROL SPRITZ | 11
APEROL | CLUB SODA | PROSECCO

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 ILLNESSES.
HOUSE COCKTAILS

RUBBER DUCKY | 11
CITRA HOP INFUSED GIN | GRAPEFRUIT
BASIL | LEMON | BUBBLES

LIONS TAIL | 11
OLD FORESTER BOURBON | LIME | ALLSPICE
GINGER | MINT | BOSTON BITTANS

ROCKET QUEEN | 10
VODKA | POMEGRANATE | HIBISCUS
LEMON | BURLESQUE BITTERS

STUNNA | 12
TEQUILA | CUCUMBER | BLACKBERRY
LEMON | CASSIS | AGAVE | TONIC

PALOMA | 12
ILEGAL MEZCAL | AGAVE
GRAPEFRUIT SODA | TAJIN

O.G. OLD FASHIONED | 13
BONE SNAPPER RYE
CHERRY BITTERS | ORANGE BITTERS

SAZERAC | 13
COGNAC | ABSINTHE | AROMATIC
BITTERS CREOLE BITTERS

ESPRESSO MARTINI | 12
VANILLA BEAN INFUSED VODKA
GALLIANO RISTRETTO | ESPRESSO

IRISH COFFEE | 11
IRISH WHISKEY | COFFEE | DEMERARA
HAND WHIPPED CREAM | NUTMEG
*SERVED HOT

SHORT SHORTS | 11
JAMAICAN RUM | BROOKLYN DRY GIN
BANANA | GUAVA | MANGO | CINNAMON
LEMON | TIKI BITTERS | PROSECCO

ALL COCKTAILS AVAILABLE TO GO

BOTTLE & CANS

MILLER HIGHLIFE | 5
JACK’S ABBY HOUSE LAGER | 6
ALLAGASH WHITE | 6
DOWNEAST CIDER | 6
LIZARD’S BREATH IPA | 6
SOL MEXICAN LAGER | 5
COLLECTIVE ARTS GUAVA GOSE | 6
WHITE CLAW | 7

WINE SELECTION

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| CABERNET SAUVIGNON | AUSPICION | CALIFORNIA | 8  | 28  |
| PINOT NOIR         | DUE TORRI | VENETO, ITALY | 8  | 28  |
| MALBEC             | BROQUEL   | MENDOZA, ARGENTINA | 10 | 32  |