Brunch

Appetizers

Oysters Everyway*
OYSTER
HALF DOZEN
DOZEN
ADD SMOKED WILD STEELHEAD
ADD SIBERIAN CAVIAR
» raw, cocktail, hot, mignonette
» fried, gribiche, caper
» roasted, watercress bacon
» smoked, chilis, lemongrass

Tuscan Kale Salad
avocado dressing, english cucumber, parmesan reggiano

Smoked Salmon*
rosti cake, crème fraîche smoked steelhead roe

Octopus
red pepper, almond, chermoula

Squash Soup
fenugreek, carrot fritter, chili oil

Brunch Entrées

Omelette
bacon, poblano redneck cheddar

Crab Cake Benedict*
tomato, sauce choron

Salmon Benedict*
horseradish english muffin

Smothered Biscuit Sandwich
sausage, swiss egg, gravy

Shrimp and Grits*
tomato, anson mills grits bacon, sunny side up egg

Dry-Aged Burger*
graf ton aged cheddar, short rib dijonnaise, sesame seed bun
» ADD EGG
» POTATO WEDGES

Pastrami & Eggs*
chimichurri, potato sunny side up egg

To Share

Buttermilk Pancakes
blueberries, speculoos chantilly

Khachapuri*
mozzarella, toma farm egg

Sticky Bun

Cheddar Scallion Biscuits

Bacon

Smoked Wild Steelhead

Royal Belgian Osetra

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

Seafood and poultry all sourced by local, sustainable farms.