



BRUNCH

For the Table

Prosciutto Wrapped Figs - aged manchego, honey, balsamic, local ham (gf) | 18

Pork Lettuce Wraps - romaine, pulled pork, kimchi, sesame, nori, gochujang aioli (df, gf) | 15

Eggplant Frites - sorghum mustard, marcona almonds (df) | 11

Calamari Frites - cocktail, thai tartar, lemon aioli (df) | 18

Charred Spanish Octopus - fried fingerling potatoes, calabrian chili oil, smoked olives, chimichurri, pea shoots (df) | 23

Spreads - truffled goat cheese, beet hummus, smoked salmon spread, pimento cheese, smoked olives, artisan bread, house pickles | 19

From the Garden

add salmon* 9/17, chicken 7, steak* 10

Chopped Salad - fried chicken, fried okra, romaine, edamame, tomato, cucumber, cheddar, bacon, smoked tomato buttermilk | 20

Fried Brussels - cider vinaigrette, smoked bleu, pickled grapes, pickled red onions, candied pecans, bacon, balsamic reduction | 9/16

Smoked Burrata - roasted delicata squash, beet carpaccio, arugula, local grape tomatoes, quinoa tuille, maple tamarind vinaigrette | 18

Caesar Salad - caesar dressing, romaine, anchovies, parmesan crisp | 9/16

Iceberg Wedge - port bleu cheese dressing, pecan wood bacon, tomato, green onion (gf) | 10/18

Soup of the Day - chef's seasonal selection | 7/10

Field & Stream

Smoked Salmon Benedict* - english muffin, dill caper hollandaise, poached eggs, grilled asparagus, lemon oil | 25

Brisket Hash - chorizo hash, blistered shishito peppers, mayak egg, bourbon chili glaze, and pickled onions | 25

Smoked Pork Tamales* - red chili sauce, avocado crema, country ham pico de gallo, poached egg and crispy tortillas | 24

French Toast - seasonal preserves, goat cheese, candied pecans, maple syrup, bacon or sausage | 15

Black & Bleu* - ribeye / wagyu flat iron, french fries, horseradish cream, smoked bleu butter, fried onion petals | 49/71

Salmon* - herbs de provence, fava bean falafel, beet hummus, tzatziki, grilled asparagus, local grape tomatoes | 17/35

Avocado Toast* - rye bread, poached egg, truffle chevre, tomato, sprouts, pickled onions, everything bagel seasoning | 16

add bacon 3, smoked salmon 9

Mac N Cheese - cured tomato, caramelized onion, manchego, local ham or lobster, pecan wood bacon, green onion | 14/25

Cuban Crepe - pulled pork, swiss, local ham, plantains, white bean salad, dijon aioli, coriander chutney | 17

Smash Burger* - american cheese, lettuce, pickle, onion, house sauce or habi style | 16/19

Sides

fries, sweet potato fries,
eggplant frites, plantains,
house salad, caesar,
mac n cheese, grilled bok choy

7

Mimosa Flights

Cremant de Loire - Maurice Bonnamy, France | 35

Laurent-Perrier - Champagne, France 375mL | 59

Orange, Grapefruit, Pomegranate, Cranberry, Pineapple, Apple
Choose 4 up to 4 juices

*ITEMS MARKD WITH * MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.