

BRUNCH

BLOODY'S - \$16

Tomatillo, Jalapeño, Tasso Ham, Pickled Vegetables
Avocado, Green Tomato, Poached Shrimp, Peppered Bacon
Heirloom Tomato, Smoked Chile, Crispy Prosciutto, Pickled Asparagus
Tomato, Lime, Clam Juice, Chiles, Secret Spices, Garden Vegetables

CAST IRON OMELETS

(Served with Potatoes and Fresh Fruit)
Duck Eggs Add \$2

Beef Short Ribs

Braised in Moroccan Spices, Caramelized Fig, Roasted
Bell Pepper, Caramelized Onion, Gorgonzola Cream - \$25

Lamb Sausage

Heirloom Tomato, Goat Cheese, Roasted Peppers,
Fresh Mozzarella - \$22

Shrimp

Heirloom Tomato, Basil Pine Nut Pesto, Farmers
Cheese, Confit Lemon - \$24

Simply Garden

Seasonal Vegetables, House Made Yogurt Cheese,
Lemon Thyme Hollandaise - \$18

GRIDDLE

Stuffed French Toast

Strawberry, Banana, Balsamic Drizzle, Crispy House Made Prosciutto - \$14

Flap Jacks

Sour Dough, Wild Blueberries, House Made Bourbon Maple Syrup - \$14

Bacon Belgium Waffle

Fresh Seasonal Berries, Creme Fraiche, Maple Syrup - \$12

POTATO CREPES

Jumbo Shrimp, Beech Mushrooms, Ancho/Lemon Béchamel - \$18

Beef Tenderloin, Demi Glacé, Shredded Heirloom Potato, Red
Wine Reduction, Micro Basil - \$22

BENEDICTS

Pulled Pork, Egg, Crisp Potato Medallions, Confit Tomatillo,
Lime Avocado Hollandaise - \$22

Confit Duck, Crispy Potato Nest, Port Hollandaise, Duck Egg, Smashed
Heirloom Carrot, Micro Arugula - \$26

Bialy

House Made Norwegian Lox, Cream Cheese, Caviar, Micro Dill - \$22

House Made Granola

Greek Yogurt, Fresh Seasonal Berries - \$8

Sides - \$5

Shredded Potatoes & Farmers Cheese • Cast Iron Potatoes
Fresh Fruit • Toast & Preserves
Bacon, Tasso ham, Prosciutto, or House Sausage

Our friends at the Health Department want you to know that eating raw or undercooked foods is a risk for food borne illnesses.
20% Gratuity is added to all parties of 6 or more.