



small plates • main plates • sweet plates

brunch plates

eggs and kimchi* – 16

scrambled eggs with scallions and chinese sausage
grilled SPAM, carmelized kimchi, jasmine rice

omelette* - 16

omelette with piquillo peppers, venison blueberry sausage and cheddar cheese
homefries, butter croissant, mustard vinaigrette side salad

truffled eggs*^ - 16

truffled scrambled eggs, pork sausage links, homefries, mustard vinaigrette side salad

baby bacon egg and cheeses* - 16

bacon, scrambled eggs, cheddar cheese, cheddar bun,
homefries, mustard vinaigrette side salad

small plates

apple salad^ – 8

apples, mesclun, currants, blue cheese, spiced walnuts, pickled red onion, apple cider vinaigrette

beet salad^ – 8

poached beets, spiced walnuts, red wine vinaigrette, Himalayan salt, Laura Chenel chevre

shrimp & grits^ – 9

jumbo tiger shrimp, venison blueberry sausage, red onions, piquillo peppers, stoneground grits

suki yaki shrimp^– 8

jumbo tiger shrimp, coconut sweet/sour sauce, coconut slices

steamed mussels^ – 9

PEI mussels, saffron coconut broth, thai chiles, chinese chorizo, grilled crostinis

lunch plates

panko chicken sandwich – 16

panko crusted chicken breast, cheddar cheese, brioche bun, truffle mayo, lettuce, pickles, fries

pulled pork bbq sandwich^ - 16

steve baker pork, housemade bbq sauce, truffled cole slaw, brioche bun, fries

seared scallops*^ - 21

seared sea scallops, creamy coconut Acquerello risotto, basil ice cream

brunch for two

6-course tasting menu for 2 – 38
add a bottle of new age rose or new age white – 20

crepe – trumpet mushroom duxelle, cheddar cheese, side salad

brunch – belgian funnel cake waffle, drizzled nutella, vanilla bean ice cream

egg – sunny-side-up egg, pork sausage links

side – thai okra, deep fried okra, chili lime garlic sauce

lunch – gruyere baked mac and cheese, panko herb crust

dessert – gingered crème brulee, deep fried ginger threads, sweet/sour pineapple

brunch drinks

bottomless cocktails – 15

mimosa (cava, orange juice)

bloody mary (vodka, housemade spicy bloody mary mix, lemon juice, black pepper)

poinsetta (cava, cranberry juice, triple sec)

french press coffee – 5/9

Sommo Coffees Maple Ave Blend

Sommo Coffee Peru Decaf

Caffe Amouri Blue Ridge Blend

hot tea – 2.5

selection of assorted breakfast, herbal, black teas

Please alert your server of any food allergies.

Our food is designed with thoughtful flavor combinations, please no substitutions.

All meals are cooked to order.

* - consuming raw or undercooked poultry may increase your risk of food borne illness

Parties of 6 or more are subject to 20% service gratuity

^ - Gluten Free menu item, please notify your server of any food allergies in advance of ordering

Chef Owner – Tim Ma

General Manager – Joey Hernandez

Sous Chef – Nyi Nyi Myint