small plates • main plates • sweet plates

brunch

eggs and kimchi* – 14
scrambled eggs with scallions and chinese sausage, carmelized kimchi, jasmine rice

omelette*^ - 14
omelette with piquillo peppers, venison blueberry sausage, cheddar cheese, homefries, cider vinaigrette side salad

truffled eggs*^ - 14
truffled scrambled eggs, bacon, homefries, cider vinaigrette side salad

bacon egg and cheese* - 14
bacon, scrambled eggs, cheddar cheese, homefries, cider vinaigrette side salad

fried egg sandwich* - 14
sliced Olli sweet coppa, swiss gruyere cheese, fried egg, homefries, cider vinaigrette side salad

small plates

apple salad^ – 8
apples, mesclun, currants, blue cheese, spiced walnuts, pickled red onion, apple cider vinaigrette

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

poached scallops^* - 21
rosemary potato puree, french beans, smoked jowl hash, champagne sauce

mushroom zucchini risotto^ - 18
mushroom duxelle, fresh zucchini, swiss gruyere cheese, crostinis

beer braised beef cheek sandwich - 18
beer braised Pineland Farms beef cheeks, tamarind sauce, sauteed greens, fries

brunch for two

6-course tasting menu for 2 – 38

egg – truffled scrambled eggs, bacon

salad – apple salad, mesclun, blue cheese, spiced walnuts, pickled red onion, cider vinaigrette

crepe – mushroom duxelle, gruyere cheese

side – fried green tomatoes, chili garlic aioli, sauteed greens

lunch – baked mac, gruyere mornay, fresh fusili

dessert – belgian waffle, nutella, vanilla bean ice cream

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 – 6

Caffe Amouri Blue Ridge Blend
Caffe Amouri Mexican Decaf

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