

6 course chef's tasting for two \$38

egg* truffled egg scramble, applewood smoked bacon

smoked beet soup crème fraiche

empanadas pulled pork, adobo BBQ

charcuterie with accoutrements, crostinis {add bone marrow - \$6 supplement}

hash polyface pork belly, scallions

fried apple pie warm dulce de leche, lavender honey, vanilla bean ice cream

brunch plates

braised pork belly*^ 15 polyface belly, cuban bean puree, sunny egg, rice, adobo BBQ

almond ricotta pancakes 14 house ricotta, grade A maple syrup, homefries, applewood smoked bacon

wild mushroom omelette*^ 14 piquillo, homefries, gruyere, mesclun

truffled eggs*^ 14 egg scramble, applewood smoked bacon, homefries, mesclun

small plates

fried green tomato 12 melted pimento cheese, sweet tomato relish

BBQ empanadas 10 cider braised pulled pork, corn, adobo BBQ

crème fraiche wings^ 10 kendall farms crème fraiche, korean chili paste, oyster sauce

smoky beet soup^ 9 applewood bacon, crème fraiche

shrimp and grits ^ 10 tiger shrimp, venison sausage, stone ground grits

lunch plates

panko chicken sandwich 16 aged cheddar, truffle mayo, lettuce, pickles, fries

mussels and smoked tomato^* 16 bacon, caramelized onion, herbs, baguette

seared scallops^* 19 coconut risotto, scallions, basil ice cream

brunch drinks

bottle of sparkling 25 white or rosé

chef's signature sangria 10 apple pie, classic red or mojito

currant affairs 10 sparkling wine, elderflower, black currant

man-mosa 8 hop nosh IPA, orange juice, triple sec

mimosa 9 sparkling wine, orange juice

poinsettia 9 prosecco, cranberry juice, maraschino cherry

bloody marry 9 house spicy mix, vodka

sides

stone ground grits 3

rice 2

bacon 4

homefries 3

Please alert your server of any food allergies or dietary restrictions. Due to special precautions the food may take longer to make. Parties of 6 or more are subject to 20% service gratuity.

* - consuming raw or undercooked foods may increase risk of food borne illness. Cooked to order.

^ - upon request menu item can be made without gluten ingredients. Please note that fried items may be cross contaminated.

Chef Justė Židelytė