

# 6 course chef's tasting for two \$38

**breakfast parfait** almond coconut granola, greek yogurt, black currants

**egg\*** truffled egg scramble, applewood smoked bacon

**beef empanadas** salsa creolla

**meat and cheese board** with accoutrements, crostinis {add roasted bone marrow \$6}

**hash** polyface pork belly, scallions, pimenton

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

## small plates

**mini cinnamon buns** 6 maple caramel {limited availability}

**fried green tomato** 12 melted pimento cheese, sweet tomato relish

**breakfast parfait**^ 6 grade A maple syrup, house almond coconut granola, greek yogurt, black currants

**grilled pineapple salad**^ 9 mesclun, manchego, basil citrus vinaigrette

**beef empanadas** 10 mixed greens, gouda cheese, salsa creolla

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

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

## brunch main 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, smoked gouda, homefries, mesclun

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

**panko chicken sandwich** 16 truffle mayo, lettuce, pickles, gruyere, fries

**mussels and smoked tomato**^ 16 caramelized onion, black forest ham, herbs, baguette

## brunch drinks

**bottle of sparkling** 25 white or rosé

**chef's signature sangria** 10 apple pie, 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

**jasmine rice** 2

**applewood bacon** 4

**homefries with herbs** 3

**small salad** 3

join us sundays and Mondays for a \$35 3 - course dinner

\* - 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