

Brunch

Sat & Sun, 7 am - 3pm

ENTREES

Yogurt Parfait ☐	14
Granola, Seasonal Fruit	
Salmon Gravlax ♦	23
Crème Fraiche, Rye Toast, Capers	
Fresh Fruit Platter ☐ *	15
Seasonal and Exotic	
Breakfast Sandwich	17
Bacon, Egg, Gruyère, Lettuce, Tomato	
Pancakes ☐	18
Citrus Butter, Maple Syrup	
Quiche	21
Collard Greens, Duck Confit	
Omelette ☐	19
Cheddar Cheese, Ham, Bell Pepper	
Eggs Anyway Breakfast Plate ☐	20
Potatoes, Mixed Greens, Sausage or Bacon	
Shrimp and Grits ♦	23
Charred Tomato, Piperade, Parmesan	
Beef Short Rib and Egg ☐	31
Pomme Anna, Sauteed Mushrooms, Chimichurri	
Cheese Plate ☐	16
Seasonal Selection	

COCKTAILS - 16

Perseid Bloody Mary
Tomato, Cornichon Brine, Horseradish, Spice
Add a Snit of Bitburger Pilsner - 3
San Tropez
Earl Grey Tequila, Bergamot, Lime Leaf
Garden Party
Pimm's, Pisco, Gringer, Seasonal Fruit
1913
Bourbon, Calvados, Benedictine, Maple, Bitters
Entre Nous
Bison Grass Vodka, Espresso, Chai, Amaro
Royal Mimosa
Grand Marnier, Orange Juice, Sparkling Wine

SELECTION OF JUICES - 8

Green
Orange
Ruby Red Grapefruit

☐ VEGETARIAN * VEGAN
♦ PESCATARIAN ☐ GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.