



# BRUNCH

Three Courses \$40

## MIMOSA FLIGHT + \$30

**Pear**

*St. Germain Elderflower*

**Tropical**

*Mango Juice, Pineapple Juice, Giffard Passion Fruit*

**Guava Lychee**

*Guava Juice, Giffard Litchi-li Liqueur,  
Henri Champliau Sparkling Rosé*

**Traditional**

*Orange Juice, Peach Liqueur, Strawberry Puree*

## SMALL PLATES

**Brown Butter Corn Bread<sup>(VG)</sup> 14**

*Buttermilk Cornbread, Whipped Harissa Maple Butter,  
Celtic Sea Salt*

**Seasonal Fruit Salad<sup>(GF/V)</sup> 18**

*Seasonal Fruit, Agave, Vanilla Greek Yogurt, Cinnamon*

**Crab Cake 28**

*Roasted Pumpkin Puree, Smoked Carrot and Apple Slaw,  
Parsley Vinaigrette*

**Peach Burrata<sup>(VG)</sup> 18**

*Peach Filling, Arugula Salad, Minty Pesto,  
Torched Honey Peaches, Crostini*

**Classic Ceasar<sup>(GF/V)</sup> 17**

*Baby Romaine, Shaved Pecorino, White Anchovy,  
House Ceasar Dressing, Crostini*

ADD CHICKEN +12 | SHRIMP +17

**Cheese & Charcuterie 28**

*Chef's Seasonal Selection of Meats, Cheeses, and Accompaniments*

## ENTRÉES

**Bacon, Egg, and Cheese 24**

*Scrambled Eggs, Crispy Bacon, Aged Cheddar Cheese, Brioche*

SERVED WITH CHOICE OF HOME FRIES OR MIXED GREEN SALAD

**Stuffed French Toast<sup>(VG)</sup> 25**

*Blueberry Cheesecake Stuffing, Maple Blueberry Compote, Brown Sugar Crumb, Whipped Cream*

**Avocado Toast<sup>(VG)</sup> 24**

*Tomato Confit, Breakfast Radish, Lemon Olive Oil, Sea Salt, Gluten-Free Multi-Grain Toast, Poached Egg*

SERVED WITH CHOICE OF HOME FRIES OR MIXED GREEN SALAD

**Shrimp & Grits 28**

*Stone-Ground White Corn Grits, Aged Cheddar, Andouille Sausage, Scallion*

**Chicken & Waffles 28**

*Crispy Fried Boneless Chicken Thigh, Whipped Cholula-Honey Butter, Maple Syrup*

**Chai Spiced Oatmeal<sup>(GF/V)</sup> 18**

*Steel Cut Oats, Masala Chai Spice, Brown Sugar, Seasonal Fruit*

## DESSERTS

**Lemon Pound Cake 18**

*Candied Lemon Peel, Fresh Blueberries, Blueberry Sauce*

**Cinnamon Rolls 18**

*Warm and Fluffy Brown Sugar Cinnamon Rolls*

**Chocolate Cheesecake 18**

*Chocolate Caramel Brittle, Salted Caramel Sauce, Vanilla Gelato*

**Gelato/Sorbet 12**

**Berry Bowl 14**

*Whipped Cream*

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

(GF) gluten free (VG) vegetarian (V) vegan