



FOR THE TABLE

made here buttermilk biscuits [v]

whipped honey butter 4

cheese board

fig paste, dried fruits, nuts 19

charcuterie board

mustard, pickles, olives 19

mixed charcuterie & cheese board

28

SMALL PLATES

strawberries and pecan salad

*strawberries, bleu cheese, baby spinach,
toasted pecans [gf] 14*

cheesy grits

aged cheddar grits, cajun seasoning 12

SIDES - 4

**home fries | 2 eggs | bacon |
sausage**

LARGER PLATES

american breakfast*

2 eggs, applewood bacon, home fries, biscuit, house preserves 15

chicken & waffles

our famous fried chicken, house waffle, Vermont maple syrup 18

garden frittata

spinach, peppers, onions, cheddar, home fries, mixed greens [gf, v] 15

corned beef hash*

smash-fried potatoes, peppers, onions, hollandaise, 2 eggs [gf] 19

shrimp & grits*

2 eggs, aged cheddar grits, cajun spiced shrimp [gf] 20

lobster benedict*

*butter tarragon lobster, brioche, poached eggs, hollandaise, mixed
greens 24*

AFTER

9 - for all deserts

carrot cake

cream cheese frosting

limoncello mascarpone cake

soft sponge, lemon

ny cheesecake

mixed berry preserves

CHAMPAGNE LIBATIONS - 9

mimosa

kir royale

nouveau monde bellini

bubbly cape cod

pink bubbly greyhound

OTHER BEVERAGES

bloody mary 8

french press coffee 4 / 8 / 16

black or green tea 3

caffeine-free tisane 3

soft drinks 3

fruit juice 4

Mimosa for the Table
1 bottle of champagne & carafe
of freshly squeezed OJ - 32

All our items are created as composed dishes, with flavors and textures designed to work together
Please inform your server of any food allergies or dietary restrictions

♦ Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness

(gf) gluten free (v) vegetarian (vv) vegan or can be made vegan - maximum of 3 credit cards per table please - 20% gratuity added to parties of 6 or more

