DAILY GATHER
a place to share
BRUNCH
SMOKED SALMON BENEDICT* brioche toast, marinated tomato, smoked salmon, poached eggs, tabasco shallot butter and soft herbs, with breakfast potatoes \& fruit
STEAK \& EGGS* marinated and seared beef tenderloin tips, garlic herb au jus, jasmine rice pilaf, two sunny side up open range eggs, arugula pesto, \& green onion
BISON HASH* ground bison, breakfast potato hash, crispy bacon, sausage gravy, two sunny side up open range eggs, \& green onion
CHEESY BACON BENEDICT* english muffin with american cheese, crispy bacon, poached eggs, lemon hollandaise, \& chives with breakfast potatoes \& seasonal fruit
RANCH STYLE EGGS* house smoked brisket and two sunny side up open range eggs on crispy corn tostadas topped with refried black beans, warm tomatillo salsa, cotija, cilantro, \& green onion [add avocado +3]
SHRIMP \& GRITS* sauteed gulf shrimp, lemon garlic butter, smoked gouda grits, two sunny side up open range eggs, tabasco shallot butter, with bacon, tomato, corn, \& green onion
GARDEN OMELETTE* three open range eggs with garden tomato, spinach, sweet onion, and cheddar cheese topped with lemon hollandaise \& soft herbs with breakfast potatoes [add avocado +3 ]
AVOCADO TOAST* grilled sourdough bread with smashed avocado, poached egg, soft herbs, chili flake, \& sea salt BISCUITS \& GRAVY two house made buttermilk biscuits, two house sausage patties, \& country sausage gravy with breakfast potatoes [add crispy chicken tenders +6 , fried egg +3 ]
THREE EGG BREAKFAST* three eggs your way with seeded toast, crispy bacon, breakfast potatoes, \& seasonal fruit FRENCH TOAST buttery brioche dipped in citrus-vanilla custard with seasonal fruit compote, candied pecans, warm maple syrup butter, \& powdered sugar
BUTTERMILK PANCAKES triple stack with warm maple syrup butter, seasonal berries, strawberries, \& powdered sugar [add chocolate chips +2 , banana pecan +3 ]

GATHERING BOARDS
DAILY PASTRIES seasonal frosted pop tart, banana-walnut muffin with coconut streusel, lemon-poppy seed financier, gooey cinnamon roll, \& triple chocolate cake donuts
SMOKED SALMON* sliced smoked salmon with hard boiled eggs, garden tomato, red onion, cucumbers, capers, green onion cream cheese, \& meyer lemon with sourdough [serves 4-6]
ULTIMATE BRUNCH* scrambled eggs, crispy bacon, country sausage, breakfast potatoes, fried chicken tenders, french toast bites, deviled eggs, biscuits, triple chocolate donuts, \& seasonal fruit with maple butter \& chipotle honey [serves 4-6]

FOR THE TABLE
DEVILED EGGS seeded mustard-egg yolk filling with tabasco-bacon crumble, green onion, \& smoky salt CITRUS AVOCADO grapefruit, orange, and shaved fennel with burrata, meyer lemon aioli, sweet onion vinaigrette, \& mint
CACIO E PEPE FRITES crispy fries with sea salt, black pepper, pecorino romano, \& parmesan cream [add truffle +3 ]
POBLANO GUACAMOLE smashed avocado with roasted poblano peppers, caramelized onion, fresh lime, and cilantro with guajillo chili dust \& tortilla chips
CAMPANELLE MAC N' CHEESE creamy cheese sauce with american, sharp cheddar, jack, and muenster topped with bacon, green onion, and sourdough breadcrumbs [add brisket +9, truffle +3]
SOUTHERN ROCKEFELLER* gulf coast oysters broiled with old bay-bacon butter, wilted greens, \& cornbread crumble OYSTERS ON THE HALF SHELL* daily oyster selections over crushed ice with cocktail sauce, citrus mignonette, horseradish, \& lemon with saltine crackers

SANDWICHES \& SALADS
BLT \& AVOCADO bacon, lettuce, tomato, avocado, \& mayo on sourdough with house chips [add egg +3] ROTISSERIE CHICKEN SANDWICH rotisserie chicken with bacon, honey ham, cheddar cheese, lettuce, tomato, \& honey-dijon on a ciabatta roll with pomme frites
BUTCHER BURGER* double all beef patties smashed with shaved onion topped with american cheese, lettuce, tomato, and pickles, on a potato bun with garlic aioli \& dijon mustard with pomme frites [add avocado +3 , egg +3 , bacon +3 ]
BREGGYBOMB BBQ BURGER* double all beef patties, Breggybomb Swamp Sauce slathered brisket, crispy bacon, sharp cheddar \& crispy onion strings, on a potato bun with pomme frites [add avocado +3 , egg +3 ]
CLASSIC CAESAR* little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, \& caesar dressing
GARDEN SALAD* seasonal tender greens with garden tomatoes, radish, cucumber, carrot, red onion, sweet corn, sieved egg, rustic croutons, \& sherry dressing
GREEK SALAD little gem lettuce, spinach, feta cheese, tomato, bell pepper, cucumbers, olives, red onion, celery, pepperoncini, \& lemon oregano vinaigrette, with hummus spread \& pita bread
STEAK \& BLUE CHEESE SALAD* seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, \& bacon with blue cheese dressing \& chives
CRUNCHY NOODLE \& SHRIMP SALAD* chilled gulf shrimp with noodles, crunchy wonton strips, bok choy, daikon, cucumber, carrot, red onion, and crunchy peanuts with ginger-sesame dressing \& viet-herb mix
HARVEST SALAD curly kale and hearty greens, brussels sprouts, green apples, candied pecans, \& gorgonzola with maple balsamic vinaigrette

ADD: avocado $+3 \mid$ rotisserie chicken $+6 \mid$ grilled shrimp $+9 \mid$ chilled gulf shrimp $+10 \mid$ salmon $+10 \mid$ crabmeat +9 DRESSINGS: sherry | caesar | ranch | honey-dijon | green goddess | blue cheese ginger sesame | maple balsamic vinaigrette | sweet onion vinaigrette | lemon oregano vinaigrette Gluten-friendly buns available by request.
A LA CARTE open range egg 3 | toast 3 | bacon $6 \mid$ house sausage patties $6 \mid$ breakfast potatoes 6 seasonal fruit 4 | buttermilk biscuit 4 | smoked gouda grits 5 | house muffin 4 | poptart 4 | cinnamon roll 6 Unfortunately we are unable to split checks for parties of 8 or more. In addition, parties of this size are subject to a service fee of $20 \%$.

