



COCKTAILS

BLOODY MARY 10
vodka, house mix

CITRUS SHINE 12
orange juice, grapefruit, passion fruit, bubbles

COFFEE OLD FASHIONED 16
woodford reserve, espresso, maple, orange and black walnut bitters

IRISH COFFEE 12
tullamore dew, coffee, sugar, handwhip cream

ADD-ONS

farm egg* 2

truffle fries 10

nueske's bacon 5

cheese grits 8

hash 7

mac & cheese 10

brussels sprouts 10

APPETIZERS

RAW OYSTER* 4 EACH
mignonette, cocktail sauce, lemon

OYSTERS ROCKEFELLER* 4 EACH
traditional preparation

SHRIMP COCKTAIL 4 EACH
traditional preparation

SMOKED TROUT TOAST 12
arugula, espelette, pickled shallots, parsley

SALADS

ROMAINE CAESAR 13
shaved parmesan, garlic streusel

BLT BIBB 13
applewood bacon, heirloom tomatoes, bibb lettuce, pickled red onion, buttermilk ranch

ADD TO ANY SALAD: GRILLED CHICKEN BREAST 12 | GRILLED SALMON* 16 | GRILLED STEAK* 24

ENTREES

STEAK & EGGS* 25
5 oz. grilled tenderloin, hash, 2 farm eggs, salsa verde

SHRIMP AND GRITS 17
anson mills grit cake, sauteed shrimp, andouille sausage, peppers, shallots

BRUNCH BURGER* 19
bacon, over easy egg, caramelized onions, bibb lettuce, tomato, cheese sauce, brioche, truffle fries

THE QUEEN* 16
brined fried chicken, buttermilk biscuit, jalapeno cheddar sausage gravy, sunny side up egg, hash

BENEDICT* 18
bone marrow bread pudding, poached egg, pork belly, hollandaise, arugula

THICK CUT FRENCH TOAST 16
brioche, strawberry fennel compote, mascarpone

VEGGIE FRITTATA* 18
seasonal vegetables, white cheddar, arugula salad