

THE CHEF & I

BRUNCH MENU CREATIONS

American Spiced Shrimp and Grits

Kentucky white grits infused with cream and artisan cheeses, topped with spiced American large shrimp and our house bacon and tomato pan sauce with fresh herbs and garlic 26

Pan Roasted Crispy Duck and Waffles

Farm raised rendered crispy skinned duck breast, basted in duck fat and cooked medium rare, sliced over duck fat infused waffles, macerated maple blackberries, sage butter 29

Smoked Hanger Steak and Eggs

Rolled in our house rub and cold smoked over cherry wood coals for 2 hours then pan roasted and basted in spiced butter to medium rare, sliced and finished with cheesy potato hash and two sunny side eggs 30

Classic Breakfast Plate

Looking for a traditional style plate, here you go. This plate combines our house made bacon, focaccia toast, beefsteak tomato, our cheesy potato hash poutine and two eggs sunny side up or scrambled 18

Brined and Smoked Salmon Benedict

Brined and house smoked salmon atop grilled garlic focaccia bread, whipped creamy goat cheese with traditional hollandaise sauce, caper berries and a sunny side egg 19

House Cured Bacon and Tomato Benny

House made thick cut bacon, sliced beefsteak tomato, buttered focaccia and caramelized sweet onions finished with a white wine beurre blanc and sunny side egg 18

Slow Braised Beef Short Rib Benny

Boneless beef short ribs braised in white wine, garlic and herbs, served fork tender over an herb and garlic focaccia square with a sliced beefsteak tomato, caramelized sweet onions and traditional hollandaise topped with a sunny side egg 21

Local Pork Sausage and Pimento Cheese Benedict

Local Woodsmoke Farms ground free range pork sausage seasoned with herbs and spices, pan roasted atop grilled garlic focaccia bread with our house made pimento cheese and a white wine beurre blanc finished with a sunny side egg 21

Braised Chicken Basmati Bowl

*Slow braised chicken thighs, hand pulled and tossed with a quick cucumber and radicchio kimchi, house pickled vegetables, ginger carrots and fresh herbs over sweetened basmati rice and a creamy coconut sauce
-Vegetarian option available with local oyster and lions mane mushrooms 18*

Smoky Chipotle Patty Melt

Local ground chuck and ground elk tenderloin pattied and cooked medium, topped with Wisconsin smoked gouda cheese, chipotle aioli and a balsamic onion jam on grilled garlic focaccia bread served alongside our warm fingerling potato salad with eggs, bacon and an apple cider dressing 18

COCKTAILS

Bottomless Mimosa 18

Brunch Mimosa Bucket 30

Tito's Vodka Bloody Mary 10