

# BRUNCH

FOR THE TABLE	
<b>HOUSEMADE BEIGNETS 15</b>	dehydrated sweet corn, blueberry compote, vanilla anglaise, powdered sugar
<b>GREEK YOGURT PANNA COTTA 15</b>	seasonal berries, granola, blueberry-pepper jam
<b>LEMON RICOTTA PANCAKE STACK 17</b>	cream cheese mousse, local maple syrup
<b>BANANA BREAD PUDDING FRENCH TOAST 16</b>	salted caramel, white chocolate, candied walnuts

OMELETS	
<b>EGG WHITE 16</b>	local seasonal vegetables, green goddess goat cheese
<b>CARNIVORE 17</b>	prosciutto cotto, nueske's bacon, house sausage, tomato, charred onions, sharp cheddar

<b>SPICY SHRIMP &amp; GRITS..... 19</b>	poached egg, radish, fresh herbs
<b>AVOCADO TOAST..... 16</b>	cucumber, pickled onion, baby heirloom tomatoes, radish, poached egg, sourdough toast
<b>BREAKFAST SANDWICH..... 16</b>	housemade sausage, applewood smoked bacon, pimento cheese spread, sunny side up egg, brioche bun
<b>CROQUE MADAME..... 17</b>	prosciutto cotto, four cheese fondue, sunny side up eggs
<b>BREAKFAST QUESADILLA..... 17</b>	scrambled eggs, sharp cheddar, charred peppers & onions, pico de gallo, cilantro crema <i>add protein</i> BACON 3 • HOUSE SAUSAGE 3
<b>FRIED CHICKEN &amp; BISCUIT WAFFLES..... 18</b>	sausage gravy, sunny side up eggs
<b>EGGS BENEDICT..... 18</b>	poached eggs, smoked tomato hollandaise, heirloom tomato relish, short rib marmalade, crispy potato

# NOT BRUNCH

<b>BREADS &amp; SPREADS..... 18</b>	spicy hummus, pimento cheese, spinach & artichoke dip, grilled ciabatta & pita, farm vegetable crudite
<b>FRIED CHEESE CURDS..... 15</b>	pickled peppers, chipotle ranch
<b>THE GENERAL'S CAULIFLOWER..... 14</b>	charred shishito peppers, toasted sesame, cilantro
<b>CHIPS &amp; GUAC..... 13</b>	mango, red onion, cilantro

<b>PUBLIC HOUSE WINGS..... 16</b>	buffalo-style, crispy af <i>choice of sauce: herb ranch or blue cheese</i>
<b>MULTIPLE CHOICE MAC N' CHEESE..... 14</b>	<i>choice of ingredients, priced per item</i> SMOKED BACON 2 • GRILLED CHICKEN 2 SMOKED BRISKET 3 • ROASTED JALAPEÑO 1 NASHVILLE HOT CHICKEN 3 • TRUFFLE OIL 5 CAMELIZED ONION 1 • ALL OF THE ABOVE 15

## SALADS

<b>RR CHOPPED..... 17</b>	salami, prosciutto cotto, fontina, macaroni, pepperoncini, tomato, artichoke hearts, hearts of palm, romaine, iceberg, red wine vinaigrette
<b>SOUTHWEST..... 16</b>	romaine, avocado, aged cheddar & jack cheeses, black beans, corn, pico de gallo, napa cabbage, tortilla strips, chipotle ranch

<b>KALE &amp; SHAVED BRUSSELS SPROUT..... 16</b>	red quinoa, barrel-aged feta, garbanzo beans, golden raisins, crushed cashew, shaved fennel, poppyseed vinaigrette
<b>THE GREEK..... 16</b>	barrel-aged feta, heirloom tomato, roasted red pepper, cucumber, olives, pepperoncini, pickled red onion, red wine vinaigrette

*add protein to any salad*  
STRIP STEAK 7 • GRILLED CHICKEN 5 • GRILLED SHRIMP 7

## SANDWICHES

<b>PHAT STACK SLIDERS..... 19</b>	brie cheese, short rib marmalade, crispy shallots, garlic aioli, curly fries <i>served with tomato basil dip</i>
<b>EGGPLANT PARM..... 16</b>	mozzarella, marinara, arugula, pesto mayo, tomato focaccia

<b>CHICKEN..... 17</b>	<i>grilled or crispy</i> slaw, house pickles, nashville aioli, brioche bun <i>choice of: traditional • nashville hot • buffalo</i>
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<b>DOUBLE SMASH BURGER..... 17</b>	american cheese, onion jam, house pickles, dijonnaise, brioche bun
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## DESSERT

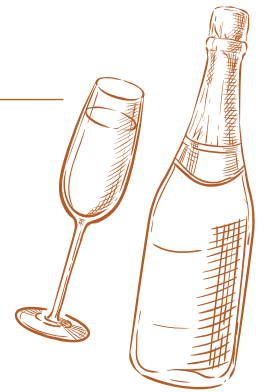
<b>SUNDAE SERVICE..... 16</b>	strawberry, vanilla, chocolate, & funfetti ice cream, assorted sauces & toppings
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<b>BANANA PUDDING..... 12</b>	nilla wafers, vanilla bean custard, toasted meringue
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## BOTTOMLESS 30

*\*2-hour time limit*

**MIMOSA • BLOODY MARY • MICHELADA**



An 18% gratuity charge will be added to all parties of six or more.  
A 3% fee will be added to all checks in order to ensure a safe and sanitized work environment for our valued team members. This charge may be removed upon request.  
Gluten friendly menu options are available. Please inform your server of dietary restrictions so they can assist you with recommendations.  
*\*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# DRINKS

## COCKTAILS 15

### DEVIL'S ADVOCATE

knob creek bourbon, amaro averna, simple syrup, lemon, corazon

### DADDY ISSUES

creyente mezcal, vervet falernum liqueur, prickly pear, lime, peychauds bitters  
*\$1 from every Daddy Issues sold will be donated to the Lynn Sage Foundation in support of Breast Cancer Research*

### JACK TALK THAI MAI TAI

bacardi superior rum, isle of fiji rum, lime, dry curacao, orgeat, flaming lime

### SLIPPERY SLOPE

hendricks gin, la luna mezcal, triple sec, aperol, lemon

### THE BRAD

belvedere vodka, watermelon juice, lime, thai basil

### BURNIN' UP

villa one silver tequila, watermelon, cucumber, sage, lime, jalapeño

### OLD FASHIONED

old forrester 100 proof bourbon, walnut liquor, demerara, angostura bitters, regan's orange bitters

### THE LITTLE MULE

ketel one vodka, ginger beer, lime, strawberry

also available as *The Big Mule* 30

### APEROL SPRITZ

aperol, prosecco, soda

### SCOTTY DOESN'T KNOW

wildberry sangria

## WINES

### BUBBLES

RUFFINO  
PROSECCO, ITALY .....14|56

RUFFINO ROSE  
PROSECCO ROSE, ITALY .....14|56

MOET & CHANDON IMPERIAL SPLIT  
CHAMPAGNE, FRANCE .....24

MOET & CHANDON IMPERIAL ROSE SPLIT  
CHAMPAGNE, FRANCE .....24

### WHITE

CLOUDY BAY  
SAUVIGNON BLANC, NEW ZEALAND .....16|64

EDNA VALLEY  
PINOT GRIGIO, CALIFORNIA .....14|56

MAISON NO. 9 BY POST MALONE  
ROSE, FRANCE .....15|60

### RED

DECOY BY DUCKHORN  
PINOT NOIR, CALIFORNIA .....14|56

OBERON  
CABERNET SAUVIGNON, CALIFORNIA .....18|72

## BRUNCH COCKTAILS

RR BLOODY MARY ..... 16  
housemade mix, tito's vodka  
topped with grilled cheese slice, pepperoni, pickle and olive

MICHELADA ..... 11  
housemade michelada mix, modelo

MIMOSA ..... 12  
prosecco, splash of oj

HANGOVER HELPER ..... 12  
absolut vanilla, espresso, baileys, rumchata

## BEER LIST

### DRAFTS

312. GOOSE ISLAND BREWERY. AMERICAN PALE WHEAT ALE. 4.2% ..... 8  
 ALL DAY IPA. FOUNDERS BREWING CO. SESSION INDIA PALE ALE. 4.7% ..... 8  
 BUD LIGHT. ANHEUSER BUSCH. AMERICAN LIGHT LAGER. 4.2% ..... 7  
 GREEN LINE. GOOSE ISLAND BREWERY. AMERICAN PALE ALE. 5.4% ..... 8  
 STELLA. INBEV BELGIUM. PILSNER. 5.2% ..... 8  
 OBERON. BELLS BREWERY. INDIAN PALE ALE. 7% ..... 8  
 ANTI-HERO. REVOLUTION BREWING CO. INDIA PALE ALE. 6.7% ..... 8  
 GUINNESS. ST JAMES GATE BREWING CO. IRISH DRY STOUT. 4.2% ..... 8  
 PACIFICO. GRUPO MODELO. MEXICAN PILSNER. 4.5% ..... 8  
 A LITTLE SUMPIN' SUMPIN'. LAGUNITAS BREWERY CO. AMERICAN PALE WHEAT ALE. 7.5% ..... 8  
 FOGGY GEEZER. WARPIGS BREWERY. HAZY INDIAN PALE ALE. 6.8% ..... 8

### BOTTLES AND CANS

BUD LIGHT. ANHEUSER BUSCH. AMERICAN LIGHT LAGER. 4.2% ..... 6  
 MICH ULTRA. ANHEUSER BUSCH. AMERICAN LIGHT LAGER. 4.2% ..... 6  
 CORONA LIGHT. GRUPO MODELO. MEXICAN LIGHT LAGER. 4.1% ..... 7  
 BUDWEISER. ANHEUSER BUSCH. AMERICAN PALE LAGER. 5% ..... 6  
 312. GOOSE ISLAND BREWERY. LEMON SHANDY. 4.2% ..... 7  
 MOODY TONGUE STEEPED EMPEROR. LEMON SAISON. 6.3% ..... 9  
 SAM ADAMS. BOSTON BEER CO. LAGER. 5% ..... 7  
 DELIRIUM. HUYGHE-MELLY BREWERY. BELGIAN STRONG PALE ALE. 9% ...14  
 NINJA VS UNICORN. PIPEWORKS BREWING. DOUBLE IMPERIAL IPA. 8.0% ..... 13  
 GUMBALL HEAD. THREE FLOYDS BREWING CO. AMERICAN PALE WHEAT ALE. 5.6% ..... 8  
 ALLAGASH WHITE. ALLAGASH BREWING CO. BELGIAN STYLE WHEAT ALE. 5.0% ..... 8  
 MILK STOUT. LEFT HAND BREWING COMPANY. STOUT. 6% ..... 9  
 FIST CITY. REVOLUTION BREWING CO. AMERICAN PALE ALE. 5.5% ..... 8  
 VIRTUE. HARD CIDER. 6.7% ..... 7  
 DAISY CUTTER. HALF ACRE BEER CO. AMERICAN PALE ALE. 5.2% ..... 8  
 MODELO ESPECIAL. GRUPO MODELO. MEXICAN LAGER. 4.5% ..... 7

### SELTZERS

TRULY. PINEAPPLE, BLUEBERRY & ACAI, STRAWBERRY LEMONADE ..... 7  
 WHITE CLAW. MANGO, BLACKBERRY, AND BLACK CHERRY ..... 8



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LEMON DROP • JÄGER BOMB • RED HEADED SLUT • MIND ERASER  
 KAMIKAZE • GUMMY BEAR • BUTTERY NIPPLE • PICKLEBACK • VEGAS BOMB