

BRUNCH

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

OMELETS	
EGG WHITE 16	local seasonal vegetables, green goddess goat cheese
CARNIVORE 17	smoked brisket, nueske's bacon, house sausage, tomato, charred onions, sharp cheddar

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

NOT BRUNCH

BREADS & SPREADS..... 18	spicy hummus, pimento cheese, honey whipped ricotta, grilled ciabatta & pita, farm vegetable crudite
FRIED CHEESE CURDS..... 15	pickled peppers, chipotle ranch
THE GENERAL'S CAULIFLOWER..... 14	charred shishito peppers, toasted sesame, cilantro
CHIPS & GUAC..... 13	mango, red onion, cilantro

PUBLIC HOUSE WINGS..... 16	buffalo-style, crispy af <i>choice of sauce: herb ranch or blue cheese</i>
MULTIPLE CHOICE MAC N' CHEESE..... 14	<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

RR CHOPPED..... 17	iceberg, romaine hearts, nueske's bacon, herb pasta, aged cheddar, hearts of palm, tomato, green onion, green goddess
THE GREEK..... 16	barrel-aged feta, heirloom tomato, roasted red pepper, cucumber, olives, pepperoncini, pickled red onion, red wine vinaigrette

KALE & SHAVED BRUSSELS SPROUT..... 16	red quinoa, barrel-aged feta, garbanzo beans, golden raisins, crushed cashew, shaved fennel, poppyseed vinaigrette
SOUTHWEST..... 16	romaine, avocado, aged cheddar & jack cheeses, black beans, corn, pico de gallo, napa cabbage, tortilla strips, chipotle ranch

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

SANDWICHES

PHAT STACK SLIDERS..... 19	brie cheese, short rib marmalade, crispy shallots, garlic aioli, curly fries <i>served with tomato basil dip</i>
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DOUBLE SMASH BURGER..... 17	american cheese, onion jam, house pickles, dijonaise, brioche bun
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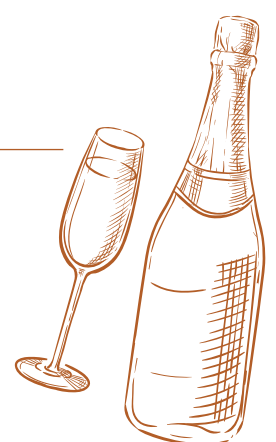
DESSERT

SUNDAE SERVICE..... 16	strawberry, vanilla, chocolate, & funfetti ice cream, assorted sauces & toppings
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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

SPARKLE MOTION

aperol, prosecco, soda

F*CK THE LEMONS & BAIL

tito's vodka, lemonade

SCOTTY DOESN'T KNOW

WINES

BUBBLES

RUFFINO
PROSECCO, ITALY14|56

RUFFINO ROSE
PROSECCO ROSE, ITALY14|56

MOET & CHANDON IMPERIAL SPLIT
CHAMPAGNE, FRANCE24

MOET & CHANDON IMPERIAL ROSE SPLIT
CHAMPAGNE, FRANCE24

WHITE

CLOUDY BAY
SAUVIGNON BLANC, NEW ZEALAND16|64

EDNA VALLEY
PINOT GRIGIO, CALIFORNIA14|56

MAISON NO. 9 BY POST MALONE
ROSE, FRANCE15|60

RED

DECOY BY DUCKHORN
PINOT NOIR, CALIFORNIA14|56

OBERON
CABERNET SAUVIGNON, CALIFORNIA18|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

