

Brunch

grits & eggs - 2 fried eggs, cheese grits, mushrooms, asparagus, white truffle oil

cajun frittata - gulf coast shrimp, andouille sausage, red bell pepper, green onions

truffle eggs & salmon - wild salmon, white truffle oil, scrambled eggs, puff pastry, field greens

foie gras & eggs - sunny side up eggs, apricot marmalade, blood orange balsamic glaze, sea salt

frog in the hole - eggs, canadian bacon, gruyere, ciabatta bread, mixed greens

croque madame - country ham, gruyere, fried egg, sauce mornay (croque monsieur, no egg)

biscuits & gravy - scrambled eggs, sausage gravy, homemade country biscuits

french toast - seasonal fruit, maple syrup

salmon sandwich - salmon filet, mixed greens, tomato, cucumber, sweet-chili relish, brioche bun

grilled cheese & bacon - fontina cheese, bacon

steak & eggs - hangar steak, 2 fried eggs, mixed greens

brunch burger - pickle, carrot, onion, mixed greens, tomato

-add (cheddar, brie, bleu or gruyere) cheese-\$2, bacon-\$2.50

sides - scrambled eggs, bacon, cheese grits, andouille sausage, house salad \$5

*no substitutions *

all items **\$15**, coffee/juice and a mimosa (cranberry, pineapple, classic orange), manmosa, bloody mary

bottomless brunch \$10 (2 hours)