

WEEKEND BRUNCH

\$10

house liege waffle

seasonal toppings

\$10

french toast

eggnog spice, toasted almond, bourbon maple syrup, vanilla whip

\$7

avocado toast

grapefruit, chili, whole grain toast

\$7

fruit salad

seasonal ingredients

\$14

salmon board

herbed cream cheese, cucumber, capers, pickled garlic, red onion

\$9

seasonal quiche

served with greens and potatoes

\$12

shrimp and grits

baker miller cheddar grits, cajun style tomato gravy, scallion, crispy onion and a poached egg

\$11

fried black rice

butternut squash, coconut curry, fried egg, peanuts

\$11

chilaquilles

corn chips, tomatillo salsa, queso fresco, pumpkin seeds, black beans, pickled onions, sour cream, fried egg

\$12

biscuits & gravy

breakfast sausage, fried egg

\$16

braised pot roast skillet

roasted root vegetable hash, crispy onions, steak sauce, sunny eggs, sourdough toast

\$15

eggs benedict

waffle, braised bacon, creamed kale, apple

\$12

smoked trout caesar salad

romain, cucumber, crouton, parmesan

\$12

seasonal omelette

served with potatoes and toast

\$11

egg sandwich

scrambled eggs, chives, caramelized onion, special sauce, cheddar, shallot bun and side of potatoes

\$2.5 / \$3

toast / biscuit

\$4 / \$4 / \$3

ham / bacon / sausage

\$4

cheesy grits

\$3

potatoes

\$2

egg