

WINTER 2024

Brunch

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Appetizers

—

Oysters Everyway*

/ OYSTER

/ HALF DOZEN

/ DOZEN

/ ADD SMOKED WILD STEELHEAD

/ ADD SIBERIAN CAVIAR

» raw, cocktail, hot, mignonette

» fried, gribiche, caper

» roasted, watercress, bacon

» smoked, chilis, lemongrass

Gem Lettuce Salad

sunchoke, hazelnut

pecorino, grapefruit

benne seed vinaigrette

Smoked Salmon*

rösti cake, crème fraîche

smoked steelhead roe

Octopus

red pepper, almond, chermoula

Squash Soup

fenugreek, carrot fritter, chili oil

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Brunch Entrées

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Omelette

bacon, poblano

cheddar

Quiche

duck confit

collard greens, trinity puree

Crab Cake Benedict*

tomato, sauce choron

Salmon Benedict*

smoked salmon

horseradish

english muffin

Smothered Biscuit Sandwich

sausage, cheddar

egg, gravy

Shrimp and Grits*

tomato, anson mills grits

bacon, sunny side up egg

Dry-Aged Burger*

grafton aged cheddar, short rib

dijonnaise, sesame seed bun

» ADD EGG

» POTATO WEDGES

Short Rib & Eggs*

chimichurri, potato

sunny side up egg

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Seafood and poultry all sourced by local, sustainable farms.

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To Share

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Khachapuri*

mozzarella, toma

farm egg

Buttermilk Pancakes

blueberries, speculoos

chantilly

Sticky Bun

Cheddar Scallion Biscuits

Bacon

Crispy Potato Wedges

—

Caviar* 1 oz

—

Smoked Wild Steelhead

Siberian

Royal Belgian Osetra

—

Bludorn Hot Sauce

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