

# BRUNCH

## WINTER

### BRUNCH OFFERINGS

QUICHE/Melted Leeks/Turnip/Kale/Fontina/15

VEGETABLE OMELET/Arethusa Cheddar/Seasonal Vegetables/Local Greens/15

SHAKSHUKA/Cumin Roasted Tomatoes/Spiced Peppers/Baked Farm Eggs/Kale/Grilled Bread/16

PRIME STEAK AND EGGS/Sunny Side Up Eggs/Crispy Caramelized Vidalia Onion/Home Fries/Hollandaise/20

FARM EGG SANDWICH/Whipped Eggs/Nueske Bacon/Arethusa Cheddar/Charred Red Onions/Shallot Béarnaise/English Muffin/12

THE ELVIS FRENCH TOAST/Brioche/Bacon Brittle/Bruleed Bananas/Peanut Butter Mouse/Local Maple/15

EGGS BENEDICT/Poached Eggs/Hollandaise/Nueske Bacon/Home Fries/16/+\$7 Add Braised Pork Belly

VEGAN TOFU SCRAMBLE/Red Miso/Scallions/Seasonal Vegetables/Local Greens/15

SIDES: Nueske Bacon/6 House-made Breakfast Sausage/6 Home Fries/5 Artisan Grits/4 Whole Grain Toast/2

### SOUP & GREENS

EARTHROOT FARM ROASTED TOMATO BISQUE/Grilled Cheese Crouton/Crème Fraiche/12

BROCCOLI SALAD/Toasted Almonds/Mixed Greens/Pomegranate Seeds/Tomato-Ginger Vinaigrette/14

SPINACH SALAD/Hard Boiled Egg/Pickled Red Onion/Nueske Bacon/Ricotta Salata/Warm Sriracha-Lime Vinaigrette/14

ARUGULA/Crispy Poached Egg/Peanut Brittle/Shaved Radish/Corn Bread Crouton/White Balsamic Vinaigrette/14

SHAVED BRUSSEL SPROUT SALAD/Dried Cranberry/Tender Greens/Feta/Citrus Vinaigrette/16

KALE AND BRIE SALAD/Apple Chips/Candied Walnuts/Creamy Champagne Vinaigrette/13

Add: Diver Scallops/10 Hanger Steak/14 Chicken Breast/7 Gulf Shrimp/10

### SANDWICHES

{All Served with Potato Fries, Green Salad or Sweet Potato Fries (+\$2)}

STEVEN'S BUTERMILK FRIED CHICKEN/Paprika Dusted/Sazon Aioli/Garlic Pickles/Brioche/16

CABBAGE "STEAK"/Tamarind Ponzu Marinade/Furikake Seasoning/Ginger Tomato Aioli/Lettuce/Sourdough/16

SHAVED STEAK SANDWICH/Horseradish Aioli/Whole Grain Mustard/Gouda/Crispy Shallots/Tomato/Baguette/17

BROILED BRATS/Piccalilli Relish/Home-made Spicy Brown Mustard/Crispy Shallots/Griddled Italian Roll/17

CUBANO/Tuscan Style Sweet Ham/Slow Roasted Pork Butt/Garlic Pickles/Dijonnaise/Melted Swiss/17

### MAINS

FAROE ISLAND SALMON/ Crispy Potato/Melted Shitake/Spelt Berry "Risotto"/Garlic-Soy Emulsion/Dill/36

TOASTED "CREAMY" FARRO/Roasted Carrots/Charred Fennel/Curry Cauliflower/Herb Silken Tofu/Pepper Rouille/28

PAN SEARED DUCK BREAST/Fennel Orange Puree/Candied Fennel/Beet Dust/Pickled Grapes/Black Truffle/Duck Jus/36

SIMPAUG FARMS ASIAN MARINATED BEEF STEW/Roasted Mirepoix/Crispy Sunchoke/Parsnip Puree/Chive Oil/34

### DRY AGED & GRASS FED BEEF BURGERS

{Served with House Made Pickle/House Made Ketchup & Choice of Potato Fries, Green Salad or Sweet Potato Fries (+\$2)}

KOBE BEEF BURGER/Pickled Red Onion/Lettuce/Tomato/Horseradish Aioli/Brioche Roll/22

THE 50-50 BURGER/50% Dry-Aged Grass Fed Beef & 50% Nueske Bacon Patty/Brioche Roll/17

Make it "Stacked" With a Fried Egg, Sriracha Aioli & Cheddar Cheese+3

### BRUNCH COCKTAILS

Mimosa/10 - House Made Bloody Mary/10

Pineapple Upside-down/12

Hot Toddy/11 - Sugar Shack Chai/12

\*EXECUTIVE CHEF ZACHARIAH CAMPION\*

\*EXECUTIVE SOUS CHEF STEVEN TISDALE\*