

3 courses with 1 brunch cocktail -35

APPETIZERS

BRIOCHE FRENCH TOAST | 9
lemon ricotta, pear, maple

ROASTED CAULIFLOWER | 10
pecorino, shallots, lemon

BRUSSELS SPROUTS | 10
marcona almonds, cheese curds

DUCK CONFIT EMPANADAS | 12
ricotta, pickled peppers, mustard honey

STUFFED POBLANO PEPPER | 10
*spaghetti squash, portabella, raclette, lime
crème fraiche*

BUTTERMILK BISCUITS | 10
bacon, ricotta, pear jam

MAINS

*FLANK STEAK SANDWICH | 15
brussels sprout fondue, grilled carrots, suave pepper puree, side salad

FRIED CHICKEN SANDWICH | 13
grilled cabbage slaw, hot sauce, truffle honey, french fries

*EGGS BENEDICT | 13
house-made english muffin, serrano ham, shrimp and pepperoni gravy, grits

*THE BURGER | 15
bacon, quark, pickles, egg, roasted shallot aioli, french fries

SMOKED ARTICHOKE SALAD | 12
*radish, sunflower seeds, parmesan vinaigrette
(add chicken \$5)*

CRISPY EGGPLANT SANDWICH | 12
portabella, raclette, salsa verde, artichoke ravigote, side salad

add a fried egg to any sandwich \$3

SWEETS

PUMPKIN CAKE | 9

cream cheese, brown sugar cream, walnut syrup

SOURDOUGH APPLE FRITTERS | 9

white chocolate crumble, cider syrup

WHOOPIE PIE | 9

mint filling, muscadine, chocolate

**this item is served using raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood or eggs, may increase your risks of food-borne illness.*