



3 courses with 1 brunch cocktail -35

APPETIZERS

*SALMON RILLETTE | 13
artichoke, piquillo peppers, egg, caper crackers

ROASTED CAULIFLOWER | 10
pecorino, shallots, lemon

BRUSSELS SPROUTS | 10
marcona almonds, cheese curds

CHILLED PEA SOUP | 8
potato, mint, red pepper crème fraiche

OLD BAY BAGEL | 10
quark, jalapeno, shrimp and avocado salsa

MAINS

*BLACK PEPPER BISCUITS | 12
fried eggs, mushroom gravy, grits

SCRAMBLED EGG SANDWICH | 13
fried chicken, goat cheese, hot sauce, french fries

*POACHED EGGS | 14
seabass croquettes, jamon serrano, arugula, olive oil hollandaise, grits

*THE BOURGUIGNON BURGER | 15
red wine fondue, bacon-mushroom relish, french fries

STRAWBERRY SALAD | 12
beets, spicy cashews, feta, honey balsamic

VEGETABLE PITA | 12
portobello, pickled bok choy, onions, tatsoi, feta, side salad

SIDES

BLACK PEPPER BISCUITS | 6

RICOTTA GRITS | 5

TOAST | 3

FRIES | 4

DESSERTS

RICOTTA DOUGHNUTS | 9
glazed, lemon curd

AMARULA CHOCOLATE CAKE | 9
chocolate-cream cheese icing, mint anglaise

COCONUT CAKE | 9
butterscotch pudding, pineapple buttercream, bourbon milk

**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.*