



3 courses with 1 brunch cocktail -35

APPETIZERS

PORK BELLY FLATBREAD | 12
arugula, jalapeno, peach

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, braised mushrooms, mustard crème fraiche, grits

SCRAMBLED EGG SANDWICH | 13
fried chicken, summer squash slaw, aged cheddar, hot sauce, french fries

*POACHED EGGS | 14
seabass croquettes, country ham, arugula, tomato sauce, grits

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

GRILLED PEACH SALAD | 12
goat cheese, focaccia, candied peanuts, molasses

VEGETABLE PITA | 12
portobello, pickled bok choy, onions, tatsu, goat cheese, side salad

SIDES

BLACK PEPPER BISCUITS | 6
RICOTTA GRITS | 5
TOAST | 3
FRIES | 4

DESSERTS

RICOTTA DOUGHNUTS | 9
glazed, lemon curd

PEACH SEMIFREDDO | 9
maple ginger fried dough, diplomat cream

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.*