



### 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.*