



Brunch Menu

Starters

- Bread Basket** 10
Mini Croissants | Banana Nut Bread | Raspberry Bar
Chocolate Chip & Corn Muffins | Donut Holes
- Homemade Corn Bread Skillet** 7
Sweet Basil Butter | Plum Jam | Orange Rose Salt
- Campos Chilled Summer Tomato & Vegetable Gazpacho** 10
Jumbo Lump Crabmeat | Micro Cilantro | Toasted Almonds
- Classic Maine Lobster Bisque** 13
Lobster Meat | Brandy | Candied Fennel | Micro Deep South Mix
- Summer Salad Blend** 13
Shaved Radish & Beets | Toasted Sunflower Seeds | Citrus Vinaigrette
- Hearts of Romaine Caesar Salad** 13
Hearts of Romaine | Savoy Kale | Parsley | Chives | Anchovy-Focaccia Croutons
Shaved Parmesan Cheese | Creamy Garlic-Fennel Pollen Dressing
*Add: Chicken 7 Salmon 10 Tuna 14 Jumbo Shrimp 14
Crab Cake 15 Flat Iron Steak 15*
- Sautéed Jumbo Lump Crab Cake** 20
Grapefruit & Pink Peppercorn Scented Yogurt | Hearts of Palm
Toasted Marcona Almonds | Avocado Mousse | Micro Basil | XXO Olive Oil
- Artisanal Cheese Board** 14
Local Peach Jam | VA Peanut Brittle | Toasted Brioche
Mountain Valley Sharp Cheddar · Cow's Milk
Jeff's Select Gouda · Cow's Milk **Robiola Bosina** · Cow's Milk

Chef's Brunch Creations

- Petite Filet Mignon & Two Fresh Farm Eggs** 25
Broccolini | Home Fries | Béarnaise Sauce | Red Wine Sauce
- Challah French Toast** 16
Caramelized Bananas & Fresh Strawberries
Whipped Cream | Maple Syrup
- Belgian Style Waffle** 16
Berry Compote | Cinnamon Whipped Cream | Maple Syrup
- Grilled Chicken Quesadilla** 15
Flour Tortilla | White Cheddar Cheese | Caramelized Onions
Crème Fraiche | Guacamole
- Garden Omelette** 16
Grilled Zucchini | Squash | Bell Pepper | Caramelized Onion
Feta Cheese | Zucchini Basil Sauce | Home Fries
Add Crab Meat 2.50
- Jumbo Gulf Coast Shrimp & Creamy Grits** 25
Applewood Bacon | Baby Carrots | Cherry Tomatoes
Anson Mills Stoneground Grits | Lobster Sauce
- Jumbo Lump Crab Quiche** 19
Asparagus | Artichoke | Bel Paese Cheese | Chives
Yellow Pepper Coulis | Petite Salad
- Breakfast Plate** 17
2 Eggs Any Style | Applewood Bacon or Breakfast Sausage Links
Yukon Gold Home Fries | Anson Mills Cheese Grits | Grilled Piatto

Sandwiches

*All Sandwiches are served with French Fries
Add \$3 to substitute Truffle Fries*

- Grilled Black Angus Burger** 18
Applewood Bacon | Lettuce Slaw | Heirloom Tomato | Bibb Lettuce
Sharp White Cheddar Cheese | Sweet Potato Bun
Add Sunnyside-Up Egg 1.50
- Soft Shell Crab Sandwich** 20
Applewood Bacon | Tomato | Upland Cress
Pickled Ramp Aioli | Sesame Bun
Add Sunnyside-Up Egg 1.50
- Grilled Marinated Chicken Breast** 16
Mango & Savoy Cabbage Slaw | Pepper Jack Cheese
Sriracha Aioli | Whole Grain Bun
- Old School BLT** 16
Applewood Bacon | Bibb Lettuce | Heirloom Tomatoes | Sliced Avocado
Preserved Meyer Lemon Aioli | Toasted Brioche
Add: Chicken 7 Swordfish 8 Sunnyside-Up Egg 1.50

Entrées

- Grilled Yellow Fin Tuna** 24
Baby Artichoke & Fennel | Orange Supremes | Feta Cheese
Charred Meyer Lemon Vinaigrette
- Cold Poached New Brunswick Salmon** 24
Pickled Rhubarb | Chioggia Beets | Cucumbers
Fried Taro Root | White Gazpacho Soup

Sides

- Applewood Bacon** 5
- Sausage Links** 5
- Grilled Broccolini** 7
- Grilled Piatto Toast** 3
- Mixed Fruit Bowl** 7
- Yukon Gold Home Fries** 5
- Two Eggs Any Style** 5

Bottomless Mimosas 18

Chef Rodney Scruggs
Sous Chefs Estanislao Cardoza | Ramon Fuentes

20% gratuity will be added to parties of six or more

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially, if you have certain health conditions or allergies*