



Brunch Menu

Starters

Bread Basket Mini Croissants Chocolate Chip Muffins Corn Bread Banana Nut Bread Donut Holes	10
Homemade Corn Bread Skillet Strawberry-Rhubarb Jam & Spring Onion Butter	7
“Campos” Tomato Gazpacho Pickled Shrimp	10
Classic Maine Lobster Bisque Lobster Meat Brandy Candied Fennel & Roasted Bell Pepper	
“Little Wild Things” City Farm Spring Salad Blend Shaved Radish & Beets Toasted Sunflower Seeds Citrus Vinaigrette	13
Hearts of Romaine Caesar Salad Hearts of Romaine Savoy Kale Parsley Chives Anchovy-Focaccia Croutons Shaved Parmesan Cheese Creamy Garlic-Fennel Pollen Dressing <i>Add On: Chicken 8 Salmon 10 Tuna 12 Jumbo Shrimp 14 Scallop 16 Crab Cake 17 Flat Iron Steak 18</i>	13
BLT Salad Whipped Goat Cheese Upland Cress Applewood Bacon Arugula Warm Sherry-Chive Vinaigrette	13
Sautéed 4oz Jumbo Lump Crab Cake Avocado Mousse Piquillo Gel Yuzu Pearls “Little Wild Things” City Farm Sprout Salad	22
Artisanal Cheese Board <i>Cherry-Golden Raisin Jam Virginia Peanut Brittle Toasted Baguette</i> Amish Cheddar · Cow's Milk Jeff's Select Gouda · Cow's Milk Robiola Bosina · Cow's Milk	14
Mixed Fruit Bowl Cantaloupe Honeydew Pineapple Kiwi Strawberry Grapes Fennel-Honey Yogurt	12

Sandwiches

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

Grilled Black Angus 10 oz Burger Applewood Bacon Marinated Vidalia Onions Bibb Lettuce Goot Essa Der Alpen Kase Cheese Violet Mustard Aioli Kaiser Bun <i>Add Sunnyside-Up Egg \$1.50</i>	20
Pan-Fried Soft Shell Crab Sandwich Pickled Ramps & Celery Root Coleslaw Garlic Aioli Kaiser Bun <i>Add Sunnyside-Up Egg \$1.50</i>	20
Grilled Marinated Chicken Breast Sandwich Mushroom Duxelle Red Onion Marmalade Gruyere Cheese Red Oak Lettuce Tomato Aioli Sesame Bun	17
BLT Remix Roasted Pork Loin Applewood Bacon Bibb Lettuce Fried Green Tomatoes Tomato Jam Avocado-Lemon Aioli Cheese-Herbed Ciabatta <i>Add Sunnyside-Up Egg \$1.50</i>	17

Chef's Brunch Creations

Flat Iron Steak & Egg Celery Root Purée Broccolini Home Fries Ver Jus Sauce	25
Smoked Salmon Huevos Ranchero Crispy Tortilla White Cheddar Spicy Tomato Salsa Cilantro Leaves	18
French Toast OR Belgian Waffle Grilled Pineapple & Cherry Compote Chantilly Cream	15
Braised Pork Belly & Eggs Kimchi Purée Baby Bok Choy Chestnuts & Shaved Apple Mustard Seed Reduction	20
Fresh Farm Egg Frittata Asparagus Fingerling Potato White Cheddar Romesco Sauce Chives & Parsley	16
Jumbo Gulf Coast Shrimp & Creamy Grits Lamb Merguez Sausage Baby Carrots Anson Mills Stoneground Grits Lobster Sauce	25
Chicken & Waffles Panko Breaded Jumbo Chicken Tenders Apple-Honey Mustard Glaze Spring Onion Butter	18
Garden Quiche Caramelized Onions Spinach Shiitake Mushrooms Bel Paese Cheese Yellow Tomato Coulis Petite Salad	16

Entrées

Grilled Yellow Fin Tuna Salad Yellow Wax Beans Tomatoes Potatoes Quail Egg Dried Olives Grilled Sweet Onions Spring Mixed Greens Preserved Lemon Vinaigrette	26
Pan Seared New Brunswick Salmon Warm Baby Artichoke Barigoule Red Sorrel Leaves Charred Meyer Lemon Vinaigrette	24

Sides

Applewood Bacon	5	Grilled Local Asparagus	7
Savory Sausage	5	Yukon Gold Home Fries	5
Grilled Piatto Toast	3	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*