



# Brunch Menu

## Starters

<b>Bread Basket</b>	10
Mini Croissants   Banana Nut Bread Chocolate Chip & Corn Muffins   Donut Holes	
<b>Homemade Corn Bread Skillet</b>	7
Strawberry-Rhubarb Jam & Spring Onion Butter	
<b>“Campos” Tomato Gazpacho</b>	10
Pickled Shrimp	
<b>White Sweet Corn Soup</b>	10
Jumbo Lump Crabmeat   Corn Shoots & Cornbread Crumble	
<b>“Little Wild Things” City Farm Spring Salad Blend</b>	13
Shaved Radish & Beets   Toasted Sunflower Seeds   Citrus Vinaigrette	
<b>Hearts of Romaine Caesar Salad</b>	13
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>	
<b>Sautéed 4oz Jumbo Lump Crab Cake</b>	22
Avocado Mousse   Piquillo Gel   Yuzu Pearls “Little Wild Things” City Farm Sprout Salad	
<b>Artisanal Cheese Board</b>	14
Strawberry Balsamic Jam   Pickled Watermelon Rind   VA Peanut Brittle   Toasted Brioche <b>Mountain Valley Sharp Cheddar</b> • Cow’s Milk <b>Jeff’s Select Gouda</b> • Cow’s Milk <b>Robiola Bosina</b> • Cow’s Milk	

## Chef’s Brunch Creations

<b>Coulotte Steak &amp; Egg</b>	24
Celery Root Purée   Broccolini   Home Fries   Ver Jus Sauce	
<b>Smoked Salmon Huevos Ranchero</b>	18
Crispy Tortilla   White Cheddar   Spicy Tomato Salsa   Cilantro Leaves	
<b>French Toast OR Belgian Waffle</b>	16
Fruit Compote	
<b>Braised Pork Belly &amp; Eggs</b>	20
Kimchi Purée   Baby Bok Choy   Chestnuts & Shaved Apple Mustard Seed Reduction	
<b>Omelette</b>	18
Short Rib Hash   Gruyere Cheese   Tomatillo Salsa	
<b>Jumbo Gulf Coast Shrimp &amp; Creamy Grits</b>	25
Lamb Merguez Sausage   Baby Carrots Anson Mills Stoneground Grits   Lobster Sauce	
<b>Chicken &amp; Waffles</b>	18
Panko Breaded Jumbo Chicken Tenders   Apple-Honey Mustard Glaze Spring Onion Butter	
<b>Garden Quiche</b>	16
Caramelized Onions   Spinach   Shiitake Mushrooms Bel Paese Cheese   Yellow Tomato Coulis   Petite Salad	
<b>Breakfast Plate</b>	17
2 Eggs Any Style   Applewood Bacon or Savory Sausage Yukon Gold Home Fries   Anson Mills Cheese Grits   Grilled Piatto Toast	

## Sandwiches

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

<b>Grilled Black Angus 10 oz Burger</b>	20
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>	
<b>Soft Shell Crab Sandwich</b>	20
Applewood Bacon   Tomato   Upland Cress Pickled Spring Onion Aioli   Sesame Bun <i>Add Sunnyside-Up Egg \$1.50</i>	
<b>Grilled Marinated Chicken Breast Sandwich</b>	17
Mushroom Duxelle   Red Onion Marmalade   Gruyere Cheese Red Oak Lettuce   Tomato Aioli   Sesame Bun	
<b>BLT Remix</b>	17
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>	

## Entrées

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

## Sides

<b>Applewood Bacon</b>	5	<b>Grilled Local Asparagus</b>	7
<b>Savory Sausage</b>	5	<b>Yukon Gold Home Fries</b>	5
<b>Grilled Piatto Toast</b>	3	<b>Two Eggs Any Style</b>	5
<b>Mixed Fruit Bowl</b>	9		

## 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