

House Favorites

SUNRISE BREAKFAST D|GFO 18

two eggs* your way, white cheddar grits, crispy bacon or turkey sausage, 44-layer biscuit, whipped honey butter, Jula's jam

FRENCH TOAST BREAD PUDDING D|V 17

whipped maple butter, powdered sugar, maple syrup, mixed berries
add two eggs* your way +4
crispy bacon or turkey sausage +4

BELGIAN WAFFLE D|V 16

whipped maple butter, powdered sugar, maple syrup, mixed berries
add two eggs* your way +4
crispy bacon or turkey sausage +4

SHRIMP & GRITS D|S|GF 25

jim beam cream sauce, cajun shrimp, white cheddar grits, poached egg*, microgreens | double shrimp +9

BUCKEYEGO & GRAVY D|P 17

two 44-layer biscuits smothered in sausage gravy, two eggs* your way

VEGAN BREAKFAST BOWL V+|GF 15

sautéed peppers, mushrooms & onions, fresh spinach & microgreens over breakfast potatoes, spicy house salsa

AVOCADO TOAST D|V|GFO 16

smashed avocado, poached egg*, goat cheese, everything spice, microgreens, brioche

HARVEST SALAD D|GF|P 8/15

harvest blend, dried cranberries, roasted pepitas, goat cheese, crispy prosciutto, apple maple vinaigrette

CEASAR SALAD D|GFO 8/15

romaine, fresh parmesan, house croutons, creamy caesar dressing

Executive Chef

NICKI SCHMELZER

D Dairy | N Nuts | S Shellfish | P Pork

V Vegetarian | V+ Vegan

GF Gluten Free | GFO Gluten Free Option

Prior to ordering, alert your server if you have any dietary restrictions due to food allergies or intolerance.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This food may be served raw or undercooked, or contains, raw or undercooked ingredients.

We offer a 2-hour table time.

20% auto-gratuity applied to parties of 5+.

We limit split checks to three per table.

We are a cashless restaurant & accept the following:

    

Omelets, Benedicts & Handhelds

served with classic fries, breakfast potatoes or side salad
substitute soup +5

Three Egg Omelets

GARDEN D|V|GF 14

fresh spinach & tomatoes, sautéed mushrooms, peppers & onions, spicy salsa, microgreens

STEAK FAJITA D|GF 17

marinated carne asada, cheddar cheese, sautéed peppers & onions, spicy salsa, sour cream

CREOLE SHRIMP D|S|P|GF 22

cajun shrimp, andouille sausage, cheddar cheese, roasted tomato hollandaise sauce, chives

KC SPECIAL D|P|GF 16

turkey sausage, cheddar cheese, sautéed peppers & onions, fresh jalapeños, spicy salsa

LOBSTER D|S|GF 20

buttered lobster, tomatoes, cheddar cheese, topped with fresh parmesan and chives

BESPOKE OMELET D|GF 12

tailor-made three-egg omelet

vegetable - peppers, onions,

fresh spinach, mushrooms, tomatoes, jalapeños, spicy salsa +1 ea

cheese - cheddar, swiss, white american, goat cheese, feta, pepper jack, bleu cheese +1.5 ea

breakfast meat - crispy bacon, turkey sausage, country ham +2.5 ea

specialty - carne asada, avocado, andouille sausage +3.5 ea

seafood - buttered lobster, cajun shrimp +6 ea

Benedicts

(served on toasted english muffin with two poached eggs*)

TRADITIONAL D|GFO 18

country ham, house hollandaise, chives

CHESAPEAKE D|S 28

blue crab cakes, old bay hollandaise, chives

SOUTHERN D|V 17

fried green tomatoes, old bay hollandaise, microgreens

SHORT RIB D|GFO 28

six-hour braised short rib, house hollandaise, smoked paprika, chives

Handhelds

BRUNCH BURGER D|P|GFO 21

8 oz chuck blend patty* (medium), sunny-side up egg*, pepper jack, brown sugar & peppercorn bacon, tomato, lettuce, onion, ale mustard aioli, toasted brioche bun

CRAB CAKE SANDWICH S 28

4 oz lump blue crab cake, house remoulade, lettuce, tomato, onion, toasted brioche bun

NEW ENGLAND LOBSTER ROLL S|GFO 33

5 oz chilled lobster, duke's mayo, house spice, chives, toasted NE roll

CHEF'S HANGOVER SANDWICH D|P|GFO 14

english muffin, cream cheese, pepper jelly, turkey sausage, crispy bacon, fried egg*, white american cheese

BREAKFAST BURRITO D|P 16

scrambled eggs*, cheddar cheese, breakfast potatoes, crispy bacon or turkey sausage, house spicy salsa, smothered in sausage gravy +5

TURKEY CLUB D|P|GFO 18.5

oven roasted turkey, bacon, white cheddar, tomato, lettuce, duke's mayo, marble rye

Flatbreads

GFO (mozzarella & provolone blend)

GARDEN TRUFFLE V|D 18

brie sauce, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze

BISTRO FLATBREAD D|P 19

pesto, prosciutto, crushed red pepper, two sunny-side up eggs*

BREAKFAST FLATBREAD D|P 19

fried eggs*, bacon, turkey sausage, peppers, onions, hot honey

Soup & Sides

LOBSTER BISQUE D|S 13

5 DEVILED EGGS P|GF 11

chives, brown sugar & peppercorn bacon

44-LAYER BISCUITS D|V 10

two biscuits, Jula's jam, honey butter

BREAKFAST POTATOES V+|GF 10

cajun spiced redskin potatoes, onions, bell & poblano peppers

PARMESAN TRUFFLE FRIES V|GF 10

truffle aioli

SAUSAGE GRAVY D|P 5

WHITE CHEDDAR GRITS D|GF 5

jim beam cream sauce s +3

BERRIES & CREAM D|V|GF 8

fresh berries, house whipped cream

Cheese & Charcuterie Boards

SWEET VALERIE 34

mt. tam, raw honeycomb, maple bourbon goat, dried cranberries, chocolate covered espresso beans, herb focaccia, artisan crackers

Charcuterie (1 oz)

Bresaola Wagyu 7

midwest raised american wagyu, sea salt, juniper, black pepper & fennel pollen

Tempesta | Chicago, IL

Sweet Coppa 2.5

pork shoulder sweet & tangy, similar to prosciutto

Miguel y Valentino | Spain

Duck Prosciutto 8

mouillard duck breast, star anise, allspice & orange peel

Smoking Goose | Indianapolis, IN

Italian Prosciutto 2.5

aged 18 months

Greco e Folzani | Italy

Diablo Salame 4.5

spicy Italian inspired with fennel seeds & calabrian chilies

Il Porcellino Salumi | Basalt, CO

Spicy Soppressata 2.5

sea salt, dried chilies, black peppercorns, red wine

Miguel y Valentino | Spain

Stagberry Elk Salame 6.5

elk & pork, dried blueberries soaked in new day craft's mead

Smoking Goose | Indianapolis, IN

Black Truffle Salame 5

seasoned with carbon malbec & fresh burgundy black truffles

Il Porcellino Salumi | Basalt, CO

Genoa Salame 2.5

sweetness paired with secret family spices

Citterio | Freeland, PA

Bourbon Bacon Salame 5.5

kentucky bourbon & vermont maple syrup

Salt & Twine | Waltham, MA

EASY TO PLEASE 22

genoa salame, italian prosciutto, manchego, marinated greek olives, herb focaccia, artisan crackers olive oil & balsamic vinegar

Artisan Cheese (2 oz)

BellaVitano Espresso 4.5

rich, caramels cheddar meets farmstead parmesan, espresso exterior

Sartori | Plymouth, WI

Asher Blue 7

mushroom aromas, salty finish, creamy yet crumbly texture

Sweet Grass Dairy | Thomasville, GA

Queen Bee Porcini 7

buttery cheddar, umami porcini exterior

Beehive Cheese | Uintah, UT

Red Dragon *contains wheat 4.5

cheddar blended with whole grain mustard seed & ale

Somerdale | Wales, United Kingdom

Cocoa Cardona 7

mild, sweet, caramel notes, cocoa powder exterior

Carr Valley Cheese | La Valle, WI

Maple Bourbon Goat 4.5

sweet, fruity, tangy, sweet & aromatic

LaClare Family Creamery | Malone, WI

Humbolt Fog 8.5

soft-ripened goat cheese, vegetable ash

Cypress Grove Creamery | Arcata, CA

Manchego 5

aged 6 months, mild but tangy, oily & firm, notes of evoo

Miguel y Valentino | Spain

Mt. Tam 10.5

triple cream, bloomy rind

Cowgirl Creamery | Petaluma, CA

The Rattlesnake 4.5

premium tequila & habanero pepper infused cheddar

Deer Creek Cheese | Sheboygan, WI

Accoutrements

3

5

Herb Focaccia | Artisan Crackers
Spicy Gherkins | Stone Ground Mustard
Dried Fruit | Blueberries | Grapes
Olive Oil & Balsamic Vinegar
Marinated Greek Olives

Apricot Mostarda
Raw Honeycomb | House Pickles
Fig Spread | Red Wine Jelly
Chocolate Covered Espresso Beans
Fried & Salted Marcona Almonds

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THE FOODIE 34

the rattlesnake, asher blue, spicy soppressata, black truffle salame, bourbon bacon salame, house pickles, fried & salted marcona almonds

Oysters*

ON THE HALF SHELL - a la carte

Raspberry Point PEI, Canada 6

Thatch Island Barnstable, MA 6

Rappahannock Fredericksburg, VA 4

tabasco | sriracha cocktail | mignonette lemon wedges | horseradish | saltines

FROM THE OVEN

Rappahannock Fredericksburg, VA 3/15

chipotle bacon | pimento cheese garlic butter & parm | spinach artichoke

House Specialties

Jumbo Shrimp Cocktail 22

seven tail on shrimp, sriracha cocktail, lemon wedges

Crab Cocktail 28

1/4 pound lump blue crab, sriracha cocktail, lemon wedges

Spiced Ahi Tuna 19

salt & pepper seared ahi tuna*, edamame & wasabi purée, sweet soy glaze, chili & chive oil, sesame seeds, micro cilantro

Shrimp Ceviche 20

white shrimp*, fresh lemon & lime, granny smith apples, pineapple, cilantro, serrano peppers, fried lotus root chips

Ponzu Yellowtail 19

yellowtail sashimi*, fresno peppers, pickled red onions, micro cilantro, brown sugar ponzu glaze, smoked sea salt

Bubbly Tower

125 (limited availability)

moët mini rosé, 3 raspberry point oysters*, 3 thatch island oysters*, 7 jumbo shrimp, 1/4 lb lump blue crab, shrimp ceviche*, sriracha cocktail, tabasco, mignonette, fresh lemon, artisan crackers

Seafood Tower

125 (limited availability)

6 raspberry point oysters*, 6 thatch island oysters*, 7 jumbo shrimp, 1/4 lb lump blue crab, shrimp ceviche*, sriracha cocktail, tabasco, horseradish, fresh lemon, saltines

Chef's Three Course 44

(guests chooses one per course)

First Course

SEASONAL MUFFIN V|D

honey butter

YOGURT PARFAIT V|D|GFO

vanilla yogurt, fresh berries, granola

CAESAR SALAD D|GFO

romaine, fresh parmesan, house croutons,
creamy caesar dressing

Second Course

CHICKEN & WAFFLES D

crispy chicken, belgian waffles, spiced maple
syrup, whipped maple butter, house pickles

COUNTRY FRIED STEAK D|P

deep fried cube steak smothered in
sausage gravy, two eggs* your way

SALMON & GRITS D|GF

cajun salmon*, white cheddar grits,
fresno cream sauce, tasso ham, microgreens

LOBSTER BENEDICT D|S|GFO

buttered lobster, toasted english muffin,
poached eggs*, house hollandaise, chives

Third Course

AFFOGATO D|GF|V

vanilla bean gelato, doppio espresso

BRÛLÉED CHEESECAKE D|V

raspberry preserves

MIXED BERRIES & CREAM V|GF

blueberries, blackberries, raspberries

Please no substitutions or modifications.
Entrées are not available a la carte.