

SMALL BITES

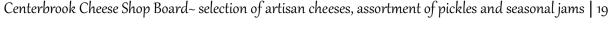
East Coast Oysters | 3/each • 34/dozen

Sourdough Boule~ house butter | 7

Add Ons: castelvetrano herb oil | 2 · homemade berry ricotta | 4

Edamame Guacamole~ tortilla chips | 15

Crab Rangoon Dip~ wonton chips | 16



Charcuterie Board~ selection of cured meats, assortment of pickles and seasonal jams | 21

Selection from cheese & charcuterie board | 32

Add Ons: GF crackers | 1.5 · corchichons | 1.5 · cherry peppers | 1.5 castelvetrano olives | 2 · honeycomb | 2

SMALL PLATES

French Onion Soup~ sourdough crouton, swiss, sherry, thyme | 12

Caesar Salad~ romaine, burnt lemon, capers, anchovy crumb, parmesan, cured egg yolk | 13

Watermelon Salad~ heirloom tomatoes, basil ricotta, arugula, radish, almonds, tajin | 14

Tuna Nachos~ wonton chips, seaweed, sweet chili, wasabi crema | 16

Mussels~ smoked chorizo, pickled fennel, roasted pepper pan sauce | 17

LARGE PLATES

Quiche~ ham, leeks, cheddar, local greens | 16

Biscuits & Gravy~ sausage gravy, sunny eggs, breakfast potatoes | 17

Bananas Foster French Toast~ rum sauce, mascarpone, candied walnuts | 17

Duck Benedict~ smoked duck pastrami, hollandaise, sourdough, breakfast potatoes | 18

Crispy Chicken Sandwich~ remoulade, house slaw, wickles, fries \mid 18

Brunch Burger~ bacon, sunny egg, smoked cheddar, village sauce, fries | 22

+ Beyond | 1 • GF Bun | 1 • Truffle Aioli | 1

French Dip Sandwich~ shaved prime rib, swiss, creamy horseradish, au jus, fries | 26

BREAKFAST SIDES | 5

breakfast potatoes, fries, side salad, bacon, grits

