

# BRUNCH MENU

'WE ENCOURAGE SHARING'

## SMALL PALATE

### WARM MARINATED OLIVES

Castelvetro olives, lemon zest, garlic over a bed of arugula with balsamic reduction

\$9.00

### POMME FRITES

\$8.00 \*ask us if you want rosemary salt

### BACON-WRAPPED DATES

bacon, medjool dates, goat cheese, marcona almond, rosemary honey

\$14.00

### BRAISED KALE &

### SMOKED TOMATO

\$9.00

### SIDE CHEDDAR GRITS

\$5.00

## BREADS & MEATS

Toast \$3 / Biscuit \$4 / Croissant \$5

Thick Bacon (3 pieces) \$6 / Kielbasa Sausage \$4

Smoked Chicken Apple Sausage \$7

### SHRIMP ARTICHOKE SALAD

grilled jumbo shrimp & artichoke hearts, red onion, simple vinaigrette, mixed greens with arugula, capers, balsamic reduction

\$19.50

### SPICED WINE-POACHED PEAR SALAD

our whole poached pear, arugula, radish, pistachio, cranberry, pear vinaigrette  
-add gorgonzola or goat cheese \$2.50

\$16.00

### ARTISAN'S BURRATA SALAD

Burrata cheese, mixed greens, bruléed fresh figs, campari tomatoes, simple vinaigrette, green garlic confit, watermelon radish, toasted pepitas

\$17.00

### FRITATTAS

crustless, made with fresh eggs, served with mixed greens, simple vinaigrette.

Choose from:

-spinach, mushroom & gouda

-bacon, spinach & gruyere

\$13.00



Vegan



Gluten Free

## ARTISAN'S BOARDS

### RACHEL & JOSE'S CHEESE

Cheese sourced from local Orrman's Cheese Shop  
assorted accoutrement (house-made preserves, figs, smoked almonds, toasted baguette)

Cheesemonger Plates --add cheese \$7.00 each

3 cheese - \$19.50 --add meat \$7.50 each (up to three)

5 cheese -\$30.00 --additional \$3.00 for Iberico chorizo  
or duck prosciutto

### SMOKED SALMON

smoked salmon (lox), grilled bread, cream  
cheese, capers, red onion

\$24.00

## BRUNCH PALATE

### GRITS\* & EGGS BOWL

\*Marsh Hen Mill Grits

white cheddar cheese grits

your choice of additions: \$8.00

-low country roux, smoked kale & tomato, or

kilebasa \$4.00

-country gravy \$3.00

-fried farm fresh egg\*\* \$3.00

### BISCUITS & GRAVY

butter milk biscuits, Colfax Creek Farm country  
sausage gravy (traditional southern pork-based  
gravy)

\$13.00 - add farm fresh fried egg + \$3.00 \*\*

### ARTISAN'S BREAKFAST SANDWICH

Our version of a B.E.C. -Hearty sandwich with our  
scratch-made egg soufflé, bacon, cheese

(American or cheddar) & pesto aioli on our butter  
croissant or ciabatta bun served with Himalayan

sea salt chips or mixed greens

-bacon can be substituted with sausage

\$13.00

### CROQUE MADAME

Tuscan Loaf, Mornay, Gruyere, Country Ham,  
Fried Egg, Mixed Greens

\$18.00

### BRIOCHE FRENCH TOAST

brioche, vanilla egg custard, personal cast iron with  
bourbon butter & maple syrup

\$16.00

### SKILLET SPOONBREAD

like cornbread and corn pudding in one, served  
with grass-fed honey butter

\$14.00

### OLIVE TAPENADE

grilled bread, Castelvetro olives, goat cheese,  
garlic, maldon salt (this is a vegan dish without  
the goat cheese)

\$16.00

### ARTISAN'S SAUSAGES

Butifarra, Morcilla, Chorizo, house-pickled onion,  
marinated artichoke, spicy mustard, warm  
baguette

\$22.00

We source from local farms &  
artisans whenever possible -- Most  
of our dishes contain something  
from our local food system

### MUSSELS IN WHITE WINE

white wine, garlic, butter, toasted baguette

\$22.00

-add Beeler's chorizo \$3.00

-add pomme frites for "Moules Frites" \$8.00

### RED RICE & 'BEANS' WITH ANDOUILLE

Carolina Gold Rice, Trinity, Iron & Clay Peas ('Beans'),  
Grilled Andouille Sausage, Fried Egg

\$21.00

### SHRIMP & GRITS

jumbo shrimp, Marsh Hen Mill white cheddar grits,  
low country roux, andouille

\$29.00

### STEAK & EGGS (STEAK FRITES)

3-Day marinated NY Strip with pomme frites,  
chimichurri, & topped with a fried egg

\$28.00

### LAMB BARBACOA

braised lamb, chipotle adobo, pomme frites,  
avocado lime crema, pickled batonnet of kohlrabi,  
radish and carrot, topped with a fried egg

\$28.00

For parties of 6 or more, a 20 % gratuity will be added. Any checks left unsigned will be settled with a 20% tip.

\*\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DRINK. EAT. ART. COMMUNITY