



BRUNCH SPECIAL

MIMOSA | 4

choice of: orange, cranberry or pineapple juice

BLOODY MARY'S | 5

handcrafted bloody mary mix

STARTERS

GREEN EGGS & HAM | 6

whipped avocado filling, cayenne pepper, pecan bacon

PULLED CHICKEN DIP | 9

cream cheese, parmesan, peppers, red onions, sour cream, green chilies, green onions, grilled sweet corn, house made chips doritos style

BRUNCH

SHRIMP & GRITS | 17

cheese, andouille sausage, roasted tomato demi glace

FRENCH TOAST | 13

challah bread, sweet cream cheese, cinnamon, organic maple syrup with choice of side

TUNA TACOS | 11

sesame & sesame seed oil, daikon, cucumbers, napa cabbage, wasabi ponzu, flour tortillas

FRITATA | 11

beef tenderloin, cheddar cheese, caramelized onions, bell peppers

BLT SALAD | 9

avocado, onions, carrots, bacon lardoons, citrus herb vinaigrette

QUICHE | 8

our featured quiche is changed weekly - inquire server for details

DESSERTS

NONNA'S CHOCOLATE CAKE | 6.5

rich chocolate cake, dark chocolate ganache

NEW YORK CHEESECAKE | 7

classic New York cheesecake, strawberry compote

DRINKS

ORANGE JUICE |

ICED TEA |

COKE, DIET COKE |

SPRITE |

MR. PIBB |

ROOT BEER |

GINGERALE |

LEMONADE |

RED BULL |

Parties of 6 or more will incur a 20% gratuity charge.

We respectfully decline substitutions.

Owners - Brad Plummer & Anne McNamara

Chef - Chris Mullen