





CITRUS & GREENS

Mustard greens, spinach, castelfranco, blood orange, mandarin, oro blanco, lemon vinaigrette, sheep's milk feta, mint, fennel \$12

STEAK TARTARE

Confit shallots, quail egg, keepwell black garlic vinegar, horseradish, potato chips, chive \$18

FRENCH ONION DIP

Chipperbec potato chips, caramelized onion, creme fraiche \$9

Add Osetra Caviar + \$20

CAESAR SALAD

Romaine lettuce, classic caesar dressing, parmesan, herbed breadcrumb \$12

add chicken \$10

Point reyes toma, Jasperhill cloth bound cheddar, goats cheese, nduja, apple butter, twin bears bakery pecan bread, pickles \$28

DEVILED EGGS

Crispy surryano ham, chives \$10

CHARCUTERIE BOARD

Brunch

OMELETTE

Goat cheese, bacon, carmelized onion, hash browns, chives \$18

Add perigord truffles + \$20

FRIED CHICKEN

Half a bird, cheesy grits, hot sauce, buttermilk ranch \$28

BURGER

Roseda beef, potato roll, Beechers flagship cheddar, pickles, grilled onion, dukes mayo, fries,

Single \$18

Double \$23

Triple \$28

BACON, EGG & CHEESE

Twin bears milk bread, bacon, two fried eggs, american cheese, hash browns \$14

EGGS

Thick cut bacon, sage sausage, hash browns, twin bear's milk bread \$20

TROUT TOAST

Twin bears toast, smoked trout, cream cheese, radish, pickled red onion, poached egg, dill \$18

BISCUITS & GRAVY

Buttermilk biscuits, sausage gravy, two eggs \$16

Shareables

Cheesy Grits

Guinea flint grits, jasper hill cheddar \$10

Fries

Black pepper, fresno aioli, ketchup \$10

Hash Browns

Crispy potatoes \$5

Mac & Cheese

Fusilli, jasper hill farms vault 5 cheddar \$12

Sweet

Olive Oil Cake

Kishu mandarins, buttermilk ice cream, pistachio \$12

Chocolate Cheesecake

Oreo crust, coffee crumb, raspberry sorbet \$12



^{*} Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish, and shellfish products.