

First

CITRUS & GREENS

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

BEEF TARTARE

Confit shallots, quail egg, keepwell black garlic vinegar, 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

CHARCUTERIE BOARD

Point reyes toma, Jasperhill cloth bound cheddar, goats cheese, n'duja, apple butter, biscuits, pickles \$28

DEVILED EGGS

Crispy surryano ham, chives \$10

Brunch

OMELETTE

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

FRIED CHICKEN

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

DOUBLE BURGER

Roseda beef, potato roll, Beechers flagship cheddar, pickles, grilled onion, dukes mayo, fries \$23 *Brads Big Boy +6

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

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

FRENCH TOAST

Apple butter, cider apples, oatmeal crumb, maple syrup **\$16**

Sweet

Pumpkin Cheesecake Speculoos crust, chai ice cream \$12

Banana Pudding Red banana jam, vanilla pudding, shortbread crumb \$10

Swiss Roll Dark chocolate, cardamon crumb, espresso ice cream \$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.