

COCKTAILS

Bacon Mary 13
*bacon infused revivalist
dragon dance gin, vodka, tomato*

Bellini Bouquet 49
*shareable selection of
st-germain, peach, aperol-apple*

MOCKTAILS

Pomegranate Mojito 9
*pomegranate turbinado,
lime juice, mint, soda*

Sunrise In The Grove 9
*lime juice, orange juice,
pomegranate, turbinado, soda*

Strawberry Fields 9
*strawberry, thyme, agave,
lemon juice, lemonade, soda*

Lavazza Cold Brew 6

FIRST COURSE

Cinnamon Donuts 10
creme anglaise, cinnamon sugar (d,g)

Seasonal Breakfast Loaf 14
*freshly baked in house, whipped
butter (d,g,n)*

Butternut Squash Soup 14
maple syrup, curry pumpkin seeds (d)

Lobster Bisque 17
shrimp, oven dried tomato (d,s)

Whipped Ricotta 18
*hot honey, toasted pistachios,
grilled sourdough (d,g,n)*

Shrimp Cocktail 28
*old bay marinated, cocktail sauce,
fresh lemon (s)**

Oysters on the Half Shell MP
*shallot mignonette, cocktail sauce (s)**

Yellowfin Tuna Tartare 20
*avocado, sesame ginger
vinaigrette (d,g)**

Cheese Plate 19
traditional accompaniments (d,g,n)

BRUNCH ENTREES

Classic Eggs Benedict 17
*english muffin, canadian bacon,
spinach, hollandaise, home fries (d,g)**

Autograph Omelette 16
*bacon, spinach, tomato, goat cheese,
caramelized onion, home fries (d,g)*

Three Cheese Omelette 16
*smoked gruyère, aged cheddar,
parmesan, chives, home fries (d,g)**

Shakshuka 17
*baked eggs, spiced tomato gravy (d,g)**

Belgian Waffles 16
berries, whipped cream (d,g)

Smoked Salmon Benedict 20
*heirloom tomato, spinach, hollandaise,
english muffin, home fries (d,g)**

Steak & Eggs 35
*8 oz ny strip, home fries, hollandaise
(d,g)**

Country Breakfast 17
*scrambled eggs, bacon, sausage,
sourdough, oven dried tomatoes,
home fries, greens (d,g)*

Spinach Cobb Salad 18
*poached chicken, avocado,
blue cheese, bacon, egg (d,g)*

Ham & Gruyere Melt 19
*baguette, grain mustard,
giardiniera, choice of soup (d,g)*

Short Rib Hash 20
*spinach, peppers, onions, sunny side
up egg (d,g)**

Garden Salad &
Grilled Shrimp 26
*spring greens, persian cucumber,
pine nuts, french vinaigrette (n,s)*

Shrimp & Grits 26
*cheddar grits, bacon lardons,
roasted garlic, lemon (d,g,s)**

Avocado Toast 16
*sourdough, heirloom tomatoes,
basil, greens (g)*

Chicken Caesar Salad 22
*grilled chicken, sourdough croutons,
shaved parmesan (d,g)*

8 oz Dry Aged Burger 25
*gruyère cheese, caramelized onions,
garlic & cracked peppercorn aioli,
arugula (d,g)**

SIDES

Applewood
Smoked Bacon 10

Pork Sausage 10

Truffle Parmesan
Fries (d,g) 11

Sweet Potato Fries (g) 12

Home Fries (g) 10

***EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 6 or more

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash

Brunch 3.21.24