

June 6th - 28th

BRUNCH SPECIALITIES

FOR THE TABLE

Avocado Focaccia Toasts

Toasted Focaccia Crostinis, Avocado Mousse, Hardboiled Eggs
Shaved Parmigiano Reggiano, Pickled Red Onions, Meyer Lemon
Aioli Arugula Garnish

15

SALADS

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Watermelon & Feta

Summer Watermelon, Crumbled Feta, Pickled Red Onions, Arugula
Mint, Extra Virgin Olive Oil, Champagne Vinagrette, Maldon Sea
Salt

17

BREAKFAST

Served with a side of fruit

Southern Biscuits & Gravy

Housemade Butter Biscuits, Breakfast Sausage Gravy, Two Sunny
Side Eggs, Crispy Hash Potatoes, Thyme Garnish

19

Summer Vanilla Parfait

Whipped Vanilla Bean Yogurt, Housemade Almond Granola
Summer Peaches, Strawberries, Blueberries, Local Lemon Honey
Drizzle, Mint Floret Garnish

16

Southern Green Tomatoes

Buttermilk Fried Green Tomatoes, Chipotle Apricot Jam, Toasted
Cornbread, Buttermilk Ranch Slaw, Crumbled Bacon, Thyme
Garnish

17

Chicken Paillard

Thinly Pounded Grilled Chicken Breast, Arugula, Cherry Tomatoes
Shaved Red Onions, Italian Vinaigrette, Shaved Parmigiano
Reggiano, Balsamic Glaze Drizzle

23

American Breakfast Pancakes

Sweet Buttermilk Pancakes layered with Breakfast Ham, American
Cheese, Fried Eggs, Bacon, Crispy Hash Potatoes, Warm Maple Butter
Drizzle

20

Maple Butter French Toast

Cinnamon Vanilla Brioche French Toast, Warm Canadian Maple
Syrup, Whipped Salted Butter, Powdered Sugar, Crispy Bacon Garnish

17

ENTREES

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

American Steak & Eggs

Pan Seared 8oz Ribeye, Scrambled Cheddar Eggs, Crispy Hash
Potatoes & Onions, Crispy Bacon, Butter Toasted Brioche Toast

30

Chicken Fried Chicken

Buttermilk Fried Chicken Breast, Classic Mashed Potatoes, Sauteed
Green Beans, Bacon & Onion Gravy, Crispy Onion Ring Garnish

28

Lemon Burrata Pasta

Housemade Penne, Shallots, Cream, Preserved Lemon Zest, Blistered
Cherry Tomatoes, Parmigiano Reggiano, Burrata, Fresh Basil Floret
Garnish

26

Coconut Curry Salmon

Pan Seared Salmon, Baby Bok Choy, Carrots, Mushrooms, Coconut
Curry Broth, Thai Basil, Jasmine Rice, Crispy Wonton Strip Garnish

32

California Lobster Quesadilla

Butter Toasted Flour Tortilla, Melted Cheddar & Mozzarella, Crispy
Bacon Crumble, Butter Poached Main Lobster, Summer Corn
Guacamole, Pico De Gallo, Crispy Fries, Melted Lemon Butter
Chipotle Aioli

28