

FOOD

APPETIZERS

WEDGE SALAD

BLACK GARLIC RANCH, DILL, SMOKED SHIITAKES,
SAVORY GRANOLA (V, GF)
\$14

DIRTY RICE

POACHED EGG, CRYSTAL HOT SAUCE (GF, DF)
\$14

BISCUITS & GRAVY

SAUSAGE GRAVY OR MUSHROOM GRAVY (V)
\$14

SIDES

2 EGGS YOUR WAY

\$6 (V)

FRIES (V, GF, DF)

SAFFRON AIOLI (V, GF, DF)
\$8

CORNBREAD WAFFLE

\$8 (V)

EXTRA THICK MAPLE BRAISED BACON

\$9 (GF, DF)

SMASHED CRISPY POTATOES

FRIED PARSLEY, LEMON PEPPER, NORI MAYO (V, GF, DF)
\$10

MIXED GREENS SALAD

BABY GREENS, ARUGULA, KOMBU VINAIGRETTE (VG, GF, DF)
\$12

V: VEGETARIAN / VG: VEGAN / GF: GLUTEN-FREE / DF: DAIRY-FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ENTREES

WHITE BEAN TOAST

WHITE BEAN PURÉE, POACHED EGG (V)
\$12

SAVORY CREPE (V)

TURMERIC AND COCONUT CREPE, ROASTED SQUASH, SIDE SALAD (V)
\$18

SOFT SCRAMBLED EGGS

FRIED HEN OF THE WOODS MUSHROOM (V), CHICKEN OR
MUSHROOM GRAVY (V), TOAST
\$18

CHICKEN & WAFFLES

CORNBREAD WAFFLE, BUTTERMILK FRIED CHICKEN,
BACON MAPLE SYRUP
\$22

STEAK & FRIED EGGS

CHIMICHURRI, HOUSE HOT SAUCE (GF)
\$26

P.E.C.

PEPPERONI, SCRAMBLED EGGS, WHITE CHEDDAR,
HASH BROWN, BRIOCHE BUN
\$16

FRIED CHICKEN SANDO

CRYSTAL HOT SAUCE, CHARRED SCALLION MAYO, DILL PICKLES, FRIES
\$20

FRENCH DIP

SLOW ROASTED BEEF SHOULDER, GIARDINEIRA, WHITE CHEDDAR,
SMOKED PHO AU JUS, HOUSEMADE POTATO CHIPS
\$22

SWEETS

RHUBARB BREAD PUDDING

SALTED BANANA CARAMEL (V)
\$8

BEIGNETS

\$8 | ADD BACON MAPLE SYRUP \$2

YOGURT BOWL

RHUBARB, CITRUS, SAVORY GRANOLA (V, GF)
\$12

DRINKS

COCKTAILS | \$16

BLOODY MARY

VODKA, TOMATO, SPICES, PICKLES

MIMOSA

SPARKLING WINE, ORANGE JUICE

KISS FROM A ROSE

BISON GRASS VODKA, APPLE, LEMON, ROSE

SHAKE IT FAST

EL SILENCIO MEZCAL, APEROL, LEMON, GINGER

GIN & JUICE

CITADELLE GIN, LAPSANG SOUCHONG-INFUSED COCCHI ROSA, FACCIA BRUTTO APERITIVO

BIG TIME COSMOPOLITAN

VODKA, LIME, CHAMBORD, PANDAN

COOL LIKE DAT

CANEROCK SPICED RUM, COLD BREW, LICOR43, CREME DE CACAO, OAT MILK

SPIRIT-FREE

STRAWBERRY RHUBARB "NA"RGARITA \$14

SEEDLIP GARDEN 108, LIME, AGAVE

ST AGRESTIS "PHONY NEGRONI" \$14

GINGER-LEMON SODA \$10

FRESH GINGER & GINGER BEER

CASAMARA CLUB COMO \$7

A FRESH ORANGE, ALPINE SPRITZ

UNTITLED ART N/A PILSNER \$8

COFFEE & TEA

COLD BREW

\$6

DRIP

\$6

ESPRESSO

\$6

AMERICANO

\$6

CAPPUCCINO

\$7

LATTE

\$7

TEA

LEMON GINGER | EARL GREY | JASMINE PEARLS | GENMAICHA
\$6

ICED TEA

\$6

WINE BY THE GLASS

SPARKLING

LA FOLLE BERTHE 'FOLLES BULLES' PINEAU D'AUNIS, 2020 - LOIRE, FR
\$17/68

PORTA DEL VENTO 'VORIA ROSSO' PERRICONE, 2021 - SICILY, IT
\$14/56

WHITE

DOMAINE LUNEAU-PAPIN 'LE VERGER' MUSCADET SÈVRE & MAINE
SUR LIE, 2021 - LOIRE, FR
\$14/56

FORA 'PONTARON' GARGANEGA, 2021 - VENETO, IT
\$16/64

ORANGE

KUMPF ET MEYER 'Y'A PLUS QU'A' SYLVANER/AUXERROIS, NV
ALSACE, FR
\$17/68

NEGOTIANS VINARIUS, POŠIP SMOKVICA, 2019 - DALMATIA, CROATIA
\$14/56

ROSÉ

SERGIO DRAGO 'ROSA' NERO D'AVOLA, 2021 - SICILY, IT
\$16/64

RED

LA COMBE AU MAS 'RIGAOU' VENTOUX GRENACHE/SYRAH, 2021
RHONE, FR
\$16/64

JONATHAN MAUNOURY 'MON NOM EST ROUGE' CAB. FRANC, 2020
LOIRE, FR
\$15/60

TETRAMYTHOS, 'NATURE' CABERNET SAUVIGNON, 2018
PELOPONNESE, GR
\$15/60

DRAFT BEER | \$8

"COMEBACK" KOLSCH

FIDDLEHEAD IPA

CANNED BEER

DOWNEAST CIDER \$7

ESTRELLA JALISCO \$6

THREES THEATRE OF ABSURD DARK ALE \$9

BACK HOME SUMAC GOSE \$11