BRUNCH
Menu

PASTRIES
Housemade Biscuit  2.50
Chocolate or Plain Croissant  3.75
Butter Scone  3.75
Pastry Selection
Biscuit, Croissants, Scones, Madelines  12

ENTRÉES
Biscuits & Gravy
Country Gravy or Andouille Gravy  14
Brioche French Toast
Apples, Almonds, Vanilla  14
Avocado Toast
Ricotta Salata, Crispy Shallot, Pomegranate  13
Dirty Rice and Eggs
Fried Egg, Pork, Scallion  15
Wedge Salad
Iceberg Lettuce, Bacon, Gorgonzola Cream  16
Duck Confit Hash
Caramelized Onion, Rosemary, Duck Egg  19
Crab Toast
Jonah Crab, Poached Egg, Spouted Rye Bread, Lobster Cream  23
Shrimp & Grits
Gouda, Andouille Sausage, Shrimp Gravy  18
Lobster Roll (Maine)
Brioche Roll, Chips  32
Wagyu Beef Tartare (Nebraska)
Dip, Smoked Olive Oil, Cured Egg Yolk  19

SIDES
Roasted Potatoes  5
Mixed Greens  5
Smoked Bacon  7
Poached Eggs  4
Soft Scrambled Eggs  4
Bread & Butter  4

Please inform your server of any allergies.