

Brunch

SMALL PLATES

- Truffle Frites** \$12
Alba white truffle oil, Grana Padano cheese, house smoked ketchup (smoked with bacon fat)
- Roasted Red Pepper Pimento Cheese** \$12
Fried Naan
- Sally's Handmade Biscuits** \$7
Buttermilk biscuits, jam
- Waffle Hashbrowns** \$16
Caramelized onions, smoked cheddar, sour cream, house hot sauce, scallions
- Burrata** \$16
Grilled ciabatta, cherry tomatoes, confit garlic, basil pesto, sweet balsamic
- Nutella Donuts** \$12
Chocolate hazelnut cream
- Sunny Duck Eggs** \$9
Local duck eggs, chili crisp, scallions, sourdough toast

SALADS

*add chicken 6 add steak 10 add shrimp 10
add crab cake 12

- Smoked Salmon Caesar** \$25
FGF Romaine, cherry tomatoes, cucumber, shaved shallots, house made Caesar dressing
*Salmon is thinly sliced and served cold
- KFC Salad** \$20
Korean fried chicken, local greens, cucumber, pickled carrots, sriracha aioli, cilantro crema, spicy hoisin, maggi
- Smoked Duck** \$28
Mixed greens, culver city farms smoked duck breast, pickled berries, candied pecans, red dragon cheddar, bbq vinaigrette

MAINS

- Brunch Burger** \$28
8oz. Coffee-rubbed Texas Tajima wagyu, black pepper bacon, smoked cheddar, fried over easy egg, veal Demi glacé, cornbread bun, truffle frites
- M.O.M. Burger** \$22
Two 5oz Brasstown Beef patties, American cheese, Russian dressing, shredded lettuce, chopped onion, pickles, sesame seed bun, truffle frites
*served medium
add bacon 2 add pimento cheese 2 add egg 2
- Steak & Eggs** \$29
6oz Top Sirloin steak, home fries, sunny eggs, veal Demi glacé
- Spicy Bacon, Egg & Cheese** \$18
Griddled sourdough, Duke's mayo, black pepper bacon, over easy egg, smoked cheddar, house hot sauce, roasted red peppers, arugula
- Shrimp Tostada** \$26
Crispy blue corn tortilla, Florida rock shrimp, smashed avocado, slaw, cherry tomatoes, cilantro crema, cotija cheese
- M.O.M. McMuffin** \$20
Griddled English Muffin, grilled pancetta, scrambled egg, smoked Gouda
- Chicken Salad Crossaint** \$16
Dukes Mayo, grapes, pecans, tarragon, lettuce, tomato, crossaint
- Crab Cake BLT** \$24
Malt Vinegar aioli, lettuce, tomato, black pepper bacon, cornbread bun
- New England Style Lobster Roll** \$36
Chilled main lobster, duke's, celery, lemon, split-top brioche,
- Chorizo Hash** \$26
Hatch green chilis, onions, roasted red peppers, potatoes, sunny egg, salsa roja
- SANDWICHES COME WITH CHOICE OF:**
Truffle Frites Kettle Chips Home Fries Fruit Side Salad +3
- A LA CARTE**
Home Fries 6
Black Pepper Bacon 6
Belgian Waffle 6
Two Eggs 6
Toast & Jam 4

COCKTAILS

Mimosa \$10
Classic, Strawberry, Pineapple

Irish Coffee \$10
Jameson Black, Demerara
Simple, Whipped Cream

Brunch Mule \$12
Jameson Orange, Orange
Juice, Ginger beer

*Parties of SIX(6) or more subject to an automatic 20% service charge

*Consuming raw or undercooked meats, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition or are pregnant