



FALL BRUNCH MENU

EXECUTIVE CHEF HOWARD STEPHENS

SMALL PLATES

FETA SCRAMBLED EGGS

Bulgarian feta, soft scrambled eggs, harissa, glass bread - 14

TRUFFLE FRITES

Alba white truffle oil, Grana Padano, house-smoked ketchup (contains bacon fat, fried in 100% beef tallow) - 12

ROASTED RED PEPPER PIMENTO CHEESE

Naan bread

SALT & PEPPER SHRIMP

Fried wild-caught Argentinian red shrimp, ginger-lime dipping sauce - 19

BRÛLÉED GOAT CHEESE

Cypress Grove Purple Haze goat cheese, candied pecans, seasonal jam, brioche toast - 18

GRIDDLED BANANA BREAD

Candied pecans, powdered sugar - 12

BLACK TRUFFLE GRILLED CHEESE

Pancetta, mascarpone, fontina, Gruyère, gouda, griddled brioche - 16

SALADS

All salad dressings are made in-house

TIJUANA CAESAR*

Chopped romaine, house croutons, Pecorino, Caesar dressing - 16

SMOKED SALMON (GF)

Thin-sliced, cured, and smoked salmon, mixed greens, hard-cooked egg, English cucumber, grape tomatoes, shaved shallots, citrus-honey vinaigrette - 24

ROASTED BEET & FETA (GF)

Mixed greens, dukkah, olives, pickled red onions, citrus-honey vinaigrette - 20

Add-ons: Chicken +6 Steak* +12 Shrimp +10 Salmon* +12

MAINS

All sandwiches come with a choice of truffle fries, home fries, kettle chips, pasta salad, mixed green salad +3, or fresh fruit +3

M.O.M BURGER*

Two 5oz. Brasstown Beef patties, American cheese, Russian dressing, shredded lettuce, chopped onion, pickles, sesame bun, truffle fries. Served medium - 22

Add bacon +3, egg +3, pimento cheese +3

BRUNCH BURGER*

8oz. coffee-rubbed Texas Tajima Wagyu patty, bacon, smoked provolone, over-easy egg, shredded lettuce, Duke's mayo, brioche bun, truffle fries. Served medium rare - 29

GREEK POTATO HASH

Joyce Farms chicken sausage, feta, home fries, peppers, onions, sunny eggs, tzatziki - 20

TURKISH EGGS

Sunny eggs, spiced yogurt, toasted pistachio, sumac onions, Za'atar, spices, Aleppo chili oil, naan bread - 20

MORTADELLA, EGG & CHEESE

Italian cured ham, pistachio, scrambled egg, smoked provolone, soft bun - 20

STEAK & EGGS*

6oz. Brasstown Beef top sirloin, sunny eggs, home fries, chimichurri rojo - 29

FRIED CHICKEN SANDWICH

Honey mustard dipped, shredded lettuce, pickles, bacon, brioche bun - 22

LOBSTER ROLL

Maine lobster, butter, lemon, split-top brioche, kettle chips - 39

BRUNCH WRAP

Tortilla, scrambled eggs, shredded cheese, bacon, home fries, avocado ranch - 20

SPICY BEC

Scrambled egg, smoked gouda, black pepper bacon, Duke's mayo, house hot sauce, brioche toast - 19

CHICKEN SALAD

Duke's mayo, shredded chicken breast, red seedless grapes, shallots, tarragon, pecans, croissant - 17

A LA CARTE

HOME FRIES - 6

BLACK PEPPER BACON - 6

BELGIAN WAFFLE - 6

TWO EGGS - 6

BRIOCHE TOAST & JAM - 5

FRESH FRUIT - 6

DESSERT

CANNOLI CHIPS & DIP - 10

MAPLE SWEET POTATO CHEESECAKE - 12

CHOCOLATE CHIP MILK CAKE - 12

APPLE TART, CARAMEL MASCARPONE - 12

Bringing your own dessert? No problem!

We just add a \$2 per person fee to cover service and cleanup.



This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition or are pregnant.

We are not responsible for the taste, appearance, or texture of well-done meats. We are happy to address any issues with food quality or preparation, but unfortunately, we do not offer refunds for items simply based on preference or taste. All fried products are fried with 100% pure beef tallow.

Parties of SIX (6) or more are subject to an automatic 20% gratuity. Parties of (12) or more guests are required to pay together on ONE total bill. We can split the ONE total bill with up to 4 different forms of payment. We cannot accommodate 12 or more individual tabs.

(GF) GLUTEN-FREE