

# 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
- Black Truffle Grilled Cheese** \$14  
Prosciutto, mascarpone, fontina, gruyere, griddled brioche
- Burrata** \$16  
Grilled ciabatta, cherry tomatoes, confit garlic, basil pesto, sweet balsamic
- Hummus** \$14  
Italian olive salad, pita
- 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

## A LA CARTE

- Home Fries 6  
Black Pepper Bacon 6  
Belgian Waffle 6  
Two Eggs 6  
Toast & Jam 4  
Seasonal Fruit 6

## 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
- \*Wagyu Steak & Eggs** \$36  
8oz. snake river farms domestic wagyu flank steak, home fries, sunny eggs, veal-demi
- 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 Maine lobster, duke's, celery, lemon, split-top brioche
- Chorizo Hash** \$26  
Hatch green chilis, onions, roasted red peppers, potatoes, sunny egg, salsa verde
- Salmon & Eggs** \$26  
Pan-seared sockeye salmon, soft scrambled eggs, dill crème fraiche

## SANDWICHES COME WITH CHOICE OF:

Truffle Frites Kettle Chips Home Fries Fruit Side Salad +3

## 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