

Breakfast Sandwich

gougere / breakfast sausage / egg / cheddar mornay

Fruit Plate

berries / stone fruit / melons / honey yogurt

Chicken Karaage

cheddar chive biscuits / chicken butter

Avocado Toast

tartine danish rye / avocado spread
w/ house cured lox + \$4

Pulled Pork Sandwich / red slaw

Pimento Cheese Burger

pickles / sweet potato bun

Kimchee Fritter

Meat / Cheese

- prosciutto / capocollo / pork salame
- cheddar / blue / hard sheeps milk
each \$6 / all three \$17 / combo \$34

Fry Pie

cherry or peach / whipped cultured cream \$4

Overnight Waffle

cream cheese / strawberry jam \$6

Bacon

Toast / butter / preserves \$3

\$7

\$8

\$8

\$6

\$9

\$10

\$8

\$12

\$11

\$11

\$5

\$3

\$7

\$8

\$8

\$6

\$9

\$10

\$8

\$12

\$11

\$11

\$5

\$3

\$3

\$4

\$11

\$12

\$7

\$12

\$11

\$11

\$7

\$9

Cold brew coffee

Orange / Grapefruit Juice

French 75

gin, lemon, sugar, bubbles

House Bloody

chile vodka, mezcal, secrets

Michelada

bloody mix, cerveza, party ice

Pimm's Cup

gin, pimm's, ginger, lime, soda

Paloma

mezcal, tequila, grapefruit, lime, salt

Dunmore Cobbler

amontillado, scotch, pineapple, lemon

Bubbles

Lucien Albrecht, Brut Rose
Cremant d'Alsace, France

2012 Gerard Bertrand
Cremant de Limoux, France

