

BAD ASS BRUNCH



-BOWLS & BITES-

organic seasonal greens	9
organic happy boy farms mixed greens, nectarine, local goat cheese, toasted hazelnuts, fresh basil, honey-mustard vinaigrette	
bowl 'o' grains	12
sauteed heirloom grains, wild mushroom, kale, grilled radicchio, poached eggs	
seasonal waffle	10
kabocha squash, cinnamon butter, candied pecans	
grits & butter	6
j- tart	6
sticky bun	5
biscuit & honey butter	4
house granola & yogurt	8

-SANDWICHES-

biscuit sandwich	12
braised bacon, folded egg, tomato jam, arugula salad	
grilled cheese	9
whole wheat sourdough, roasted garlic, tomato jam add: pork belly -4- add: avocado -2-	
the j burger*	15
griddled corn fed Brandt beef, English blue cheese, bacon onion marmalade, frisee salad, brioche bun, thin cut fries	

* Hamburgers & steaks are cooked to order.

* Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of food borne illness -
please advise your server of any food allergies
prior to ordering.

* A service charge of 20% will be applied
to parties of six or more.

-BAD ASS BREKKY-

poblano relleno	9
roasted pork, poached egg, roasted corn, queso fresco, tomato chili marmalade	
savory bread pudding	10
brown butter bread pudding, ham, mustard infused maple syrup, toasted almonds	
maitake frittata	13
Midnight Moon goat cheese, braised leek, roasted tomato vinaigrette	
potato sausage	13
soft egg, king trumpet bacon, wild mushroom, parsley sauce	
monti cristo hand pie	15
ham, gruyere, smoked gouda fondue, candied bacon, berries	
laughing bird shrimp & grits	16
sauteed shrimp, white hominy grits, crispy sun gold tomato, red eye gravy	
chicken fried quail & waffle	20
buckwheat waffle, nectarine, orange sea salt butter, sarsaparilla syrup	
steak & eggs	19
rib eye, eggs any style, butterbeans, green chorizo, arugula salad, chimichurri	

· SIDES ·

breakfast kimchee	3
potato sausage	5
braised bacon	6
maple sage chicken sausage	6
sautéed kale	6
two eggs	6
fresh fruit	6

-executive chef: Mike Ransom-