



BRUNCH MENU

Brunch menu available between 10am-4pm; Sundays Only. Regular Bistro Menu Not Available.

SEASONAL SOUP *Cup 4 / Bowl 6*

TOMATO CHÈVRE SOUP *Cup 4 / Bowl 6*

PIMENTO CHEESE DIP 13

House-Fried Pork Rinds, Crispy Bacon, Terrapin Ridge Pepper-Bacon Jam, Scallions

ARTISAN CHEESEBOARD 28

*Chef's Choice of Five Varieties of Cheeses, Greek Olives, Cornichons, Jam, Honey, Served with Artisan Crackers & Baguette
Add Charcuterie - Chef's Choice of Three Cured Meats 38*

CAESAR SALAD 10

*Romaine Lettuce, Crispy Bacon, Shaved Red Onion, Shaved Parmesan, House Croutons
Add Grilled Chicken 6*

SUMMER SEASONAL SALAD 15

*Goat Cheese Croutons, Montipulciano-Poached Red and Gold Beets, Radish, Snap Peas,
Mesclun Greens, Smoked Tomato Vinaigrette
Add Grilled Chicken 6*

HONEY WALNUT CHICKEN SALAD CROISSANT 18

*Romaine Lettuce, Fresh Beefsteak Tomato
Side Choice of Soup or Sweet Potato Waffle Fries*

FRIED CHICKEN & WAFFLE SANDWICH 18

Crispy Southern Fried Chicken Breast, Belgian Waffles, Drizzled with Hot Honey

WOK & ROLL WRAP 19

Grilled Asian-Marinated Yellowfin Tuna, Greens, Red Cabbage, Carrots, Cucumber, Sambal Aioli

SHRIMP & GRITS 20

Andouille Sausage, Sautéed Peppers and Onions, Grape Tomatoes, Cajun Cream Sauce, Pepperjack Stone-Ground Grits

CHAR-GRILLED PETIT FILET 30

Brown Butter Mash, Roasted Asparagus, au Poivre, Topped with Toasted Rosemary

SOUTHERN SHAKSHUKA 16

Eggs Baked in a Sauce of Hickory Bacon, Blistered Tomatoes, Fire-Roasted Corn, Bell Peppers, Served with Grilled Naan

BAKLAVA FRENCH TOAST 16

Pistachio & Almond-Crusted French Toast, Topped with Phyllo Strings, Served with a Spiced Honey Syrup

TROPICAL BREAKFAST BOWL 16

Key Lime Yogurt, Mango Coulis, Diced Pineapple, Honey & Almond Coconut Crumble