



Brunch

Andouille Sausage and Sautéed
Spinach Eggs Benedict
Toasted Brioche, Truffle Hollandaise 17

Duck Confit Fingerling Potato Hash
Wild Mushrooms, Green Onions
and Poached Egg 16

Vanilla Bean French Toast
Local Fresh Berries, Whipped Crème
Fraiche, Maple Syrup 15
Neuskes Applewood Smoked Bacon 2

Shrimp and Grits
Sautéed White Shrimp, Piquillo Peppers,
Smoked Cheddar "Grits"
and Poached Egg 16

Poached Shrimp Bloody Mary 12

Gruet Brut Kir Royale 12

Prosecco White Peach Bellini 12

20% Gratuity suggested on parties of 6 or more.
Corporate, Residential, On and Off Site Catering Available.

From Farm to Fork