

brunch

Smoked Salmon Eggs Benedict 20

Grilled Asparagus, Truffle Hollandaise, Toasted Brioche

Shrimp and Grits 20

Sautéed Rock Shrimp, Piquillo Peppers, Andouille Sausage
Aged White Cheddar Grits, Poached Egg

Vanilla Bean French Toast 17

Fresh Berries, Whipped Creme Fraîche, VT Maple Syrup

Crescent Farms Duck Hash 19

Shiitakes, NoFo Fingerlings, Green Onion, Poached Egg

Add Me

Applewood Smoked Bacon 3

morning beverages

Poached Shrimp Bloody Mary 16

Fresh Horseradish, Cracked Black Pepper, Citrus

White Peach Bellini 14

White Peach Puree, DOC Prosecco

Kir Royale 14

Chambord, DOC Prosecco