

BRUNCH STARTERS

NOLA BEIGNETS (Veg)	\$12
Traditional NOLA beignets - fine sugar - nutella - fresh berries	
BAKED GOAT CHEESE DIP (GFO +\$3, Veg, N)	\$16
Roasted mushrooms - caramelized onion - truffle - walnut pesto - grilled bread	
BRUSSELS SPROUTS (V, N, GFO)	\$16
Beet hummus - pickled onion - lime sriracha - almonds	
BUFFALO CAULIFLOWER (V, N, GF)	\$15
Cauliflower wings - buffalo sauce - vegan blue cheese - crudité	
CRISPY CALAMARI	\$17
Buttermilk battered - herbs & spices - Italian peppers - sweet chili dipping sauce	

CHARCUTERIE (GFO +\$3)

Assorted meats and cheeses with grilled bread and accoutrements

CHEESES

MEATS



ask server for availablity

CHOOSE 2- \$18	CHOOSE 4 - \$32	CHOOSE 6 - \$42	CHOOSE 8 - \$50
CHOOSE 3- \$26	CHOOSE 5 - \$37	CHOOSE 7 - \$46	CHOOSE 9 - \$54

SOUP

TOMATO SOUP (GFO, Veg)	\$6 (Cup)	\$9 (Bowl)
Plum tomato - aromatics - chevre grilled cheese crouton		
GREEN GAZPACHO (Veg, N)	\$9 (Cup)	\$12 (Bowl)
Cucumber - spinach - yogurt - apple - walnut		



RAW BAR

SNOW CRAB CLUSTER (GF)	\$14
EAST AND WEST COAST OYSTERS* (GF)	\$18 (Half Doz)
Please inquire about today's selection	\$32 (Full Doz)
STEAK TARTARE*	\$18
Prime Filet mignon - capers - cornichon - shallots - quinoa - dijon - homemade crostini	

SALADS

CITRUS SALAD (N, GF, Veg, VO)	\$18
Grapefruit - orange - avocado - goat cheese - mixed greens - lemon shallot vinaigrette	
CAESAR SALAD (GFO)	\$9 (Half) \$14 (Full)
Romaine - parmigiano - pickled onion - white anchovy - brioche croutons	
APPLE CHEESE CHIVE (GF, Veg)	\$10 (Half) \$15 (Full)
Granny Smith apple - manchego - chive	
QUINOA SALAD (GF, Veg)	\$15
Chipotle lime - balsamic gastrique - grilled avocado - black beans- onion - pepper - tomato - edamame - chevre	

SIDES & TOPPERS

CHICKEN	\$10	VERLASSO SALMON*	\$14
STEAK*	\$16	CAJUN SHRIMP	\$10
SLAB BACON	\$6	FRESH FRUIT	\$5
TOAST	\$3	TRUFFLE FRIES	\$14

A 20% Service fee will be added to parties of 8 or more.

BRUNCH ENTREES

EGGS BENEDICT*	\$21
Poached eggs - English muffin - spinach - black truffle - tomato - Hollandaise - Lyonnaise potatoes - dressed greens - Tender Belly ham OR substitute Verlasso salmon +\$2	
G.O.A.T. BREAKFAST* (GF)	\$18
Two farm fresh eggs any style - Lyonnaise potatoes - Brunson Meat CO slab bacon - lemon dressed greens	
OMELET DU JOUR*	\$19
Fresh eggs - chef's selection of meat, cheese & vegetables - Lyonnaise potatoes - lemon dressed greens	
FRENCH TOAST (Veg)	\$16
Seasonal fruit preserves - fine sugar - fresh berries	
STEAK FRITES & EGGS*	\$26
Prime NY strip - two fresh eggs any style - arugula salad - green peppercorn brandy - truffle fries	
BLACK SMITH BURGER* (GFO +\$3) (Add truffle fries \$2)	\$19
Brioche bun - cheddar - lettuce - tomato - pickle - onion - fries - add avocado \$3 - add bacon \$3	
QUINOA BURGER (Veg) (Add truffle fries \$2) (GFO +\$3)	\$19
Beets - garbanzo beans - onion - lemon - tomato - pickled onion - giardiniera - french fries	
GRILLED CHEESE & TOMATO SOUP (GFO +\$3)	\$15
Brioche - three cheese - garlic butter - tomato soup - add avocado \$3 - add bacon \$3 - add tomato \$1	
SHRIMP & GRITS (GF)	\$19
Cheddar - scallion - blackened shrimp - spinach - bacon - Cajun cream - crispy shallot	

V - vegan | Veg - vegetarian | GF - gluten free
GFO - gluten free option available
N - contains nuts

All substitutions subject to charge.

Tips are shared collectively to ensure fair distribution among our dedicated team. Gratuity goes to all staff who contribute to your experience. Thank you for your support

*These menu items may contain raw or undercooked ingredients. We serve the freshest products possible, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.