

BRUNCH STARTERS

BRUSSELS SPROUTS (N) **\$16**
Beet hummus - pickled onion - lime sriracha - almonds

BAKED GOAT CHEESE DIP (GFO +\$3, Veg, N) **\$16**
Roasted mushrooms - caramelized onion - truffle - walnut pesto - grilled bread

NOLA BEIGNETS (Veg) **\$12**
Traditional NOLA beignets - 10x fine sugar - nutella - fresh berries

CRISPY CALAMARI **\$17**
Buttermilk battered - herbs & spices - Italian peppers - sweet chili dipping sauce

BUFFALO CAULIFLOWER (V, N) **\$15**
Cauliflower wings - buffalo sauce - vegan blue cheese - crudité

CHARCUTERIE (GFO +\$3)

Assorted meats and cheeses with grilled bread and accoutrements

CHEESES

Dolcelatte Gorgonzola
Truffle Pecorino
Manchego
Robiola
Burrata



MEATS

Finocchiona
Prosciutto
Capicola
Nduja
Speck
Chorizo



ask server for availabilty

CHOOSE 2- \$16 | CHOOSE 4 - \$30 | CHOOSE 6 - \$39 | CHOOSE 8 - \$47
CHOOSE 3- \$23 | CHOOSE 5 - \$35 | CHOOSE 7 - \$43 | CHOOSE 9 - \$51

SOUP

BUTTERNUT BISQUE (GF, Veg) **\$8(Cup)** **\$11(Bowl)**
Coconut milk - vanilla - curry - chili oil - pepitas

TOMATO SOUP (GFO, Veg) **\$6(Cup)** **\$9(Bowl)**
Plum tomato - aromatics - chevre grilled cheese crouton



RAW BAR

STEAK TARTARE* **\$18**

Prime Filet mignon - capers - olives - tomatoes - shallots - quinoa - watercress - parmesan

EAST AND WEST COAST OYSTERS*(GF) **\$18(Half Doz)**
Please inquire about today's selection **\$32(Full Doz)**

SNOW CRAB CLUSTER (GF) **\$14**

SALADS

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 - black garlic molasses - 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**

BRUNCH ENTREES

BLACK SMITH BURGER* (GFO +\$3) (Add truffle fries \$2) **\$19**
Brioche bun - cheddar - lettuce - tomato - pickle - onion - fries - add avocado \$3 - add bacon \$3

SHRIMP & GRITS (GF) **\$19**
Cheddar - scallion - blackened shrimp - spinach - bacon - Cajun cream - crispy shallot

FRENCH TOAST (Veg) **\$16**
Seasonal fruit preserves - 10x fine sugar - fresh berries

GRILLED CHEESE & TOMATO SOUP (GFO +\$3) **\$15**
Brioche - three cheese - garlic butter - tomato soup - aromatics - add avocado \$3 - add bacon \$3 - add tomato \$1

EGGS BENEDICT* **\$21**
Farm fresh eggs - English muffin - Elevation ham - spinach - tomato - black truffle Hollandaise - Lyonnaise potatoes - lemon dressed greens (sub ham for salmon)

STEAK FRITES & EGGS* **\$26**
Prime Hanger Steak - two farm fresh eggs any style - arugula salad - green peppercorn brandy - truffle fries

QUINOA BURGER (Veg) (Add truffle fries \$2) **\$19**
Beets - garbanzo beans - onion - lemon - tomato - pickled onion - giardiniera - french fries

G.O.A.T. BREAKFAST*(GF) **\$18**
Two farm fresh eggs any style - Brunson Meat CO slab bacon - Lyonnaise potatoes - lemon dressed greens

OMELET DU JOUR* **\$19**
Farm fresh eggs - chef's selection of meat, cheese & vegetables - Lyonnaise potatoes - lemon dressed greens

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

All substitutions subject to charge. A 20% Service fee will be added to parties of 8 or more.

*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.