

BRUNCH STARTERS

- NOLA BEIGNETS** (Veg) \$12
Traditional NOLA beignets - 10x 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

- Bavarian Creamy Blue
Red Rock Blue Cheddar
MouCo Truffello
Manchego
Beemster
Burrata



ask server for availability

MEATS

- Elevation Truffle Salami
Mortadella
Soprecider
Prosciutto
Capicola
Elk Summer Sausage



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

- 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** (GFO, Veg, N) \$19
Tangerine - clementine - blood orange - kumquat conserva - frisee - baby kale - chevre cream - beet oil - pistachio tuille
- 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

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

BRUNCH ENTREES

- EGGS BENEDICT*** \$21
Fresh eggs - English muffin - spinach - tomato - black truffle - Hollandaise - Lyonnaise potatoes - lemon dressed greens - Tender Belly ham OR Verlasso salmon
- 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 - 10x fine sugar - fresh berries
- STEAK FRITES & EGGS*** \$26
Prime Flatiron Steak - 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.