

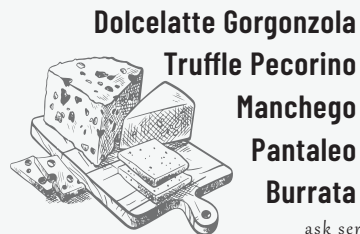
BRUNCH STARTERS

- KIMCHI BRUSSELS SPROUTS** **\$16**
Kimchi chili sauce - hotel butter - bacon - avocado purée
- BAKED GOAT CHEESE DIP (GFO +\$3, Veg)** **\$16**
Roasted mushrooms - caramelized onion - truffle - walnut pesto - grilled bread
- FRESH BEIGNETS (Veg)** **\$12**
Traditional NOLA beignets 10x fine surgar - nutella fresh berries
- CRISPY CALAMARI** **\$17**
Buttermilk battered - herbs & spices - Italian peppers - sweet chili dipping sauce
- BUFFALO CAULIFLOWER (V)** **\$15**
Cauliflower wings - buffalo sauce - vegan blue cheese - crudité

CHARCUTERIE (GFO +\$3)

Assorted meats and cheeses with grilled bread and accoutrements

CHEESES



ask server for availability

MEATS



- 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, V)** **\$7(Cup)** **\$12(Bowl)**
Coconut milk - spices - almonds - micro greens
- TOMATO SOUP (GFO, Veg)** **\$5.50(Cup)** **\$9(Bowl)**
Plum tomato - aromatics - chevre grilled cheese crouton



BRUNCH RAW BAR

- STEAK TARTARE*** **\$18**
Prime Filet mignon - capers - olives - tomatoes - shallots - quinoa - watercress - parmesan
- MEXICAN SEAFOOD COCKTAIL* (GFO)** **\$15**
Clamato - cucumbers - avocado - shrimp - crab - octopus - saltines
- EAST AND WEST COAST OYSTERS*(GF)** **\$18(Half Doz)** **\$32(Full Doz)**
Please inquire about today's selection
- SHRIMP COCKTAIL (GF)** **\$14**
- SNOW CRAB CLUSTER (GF)** **\$14**

SALAD

- 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
- DRESSED AVOCADO SALAD (GF, Veg)** **\$16**
Field greens - lemon vinaigrette - oranges & grapefruit - chevre crumbles - almonds

SIDES & TOPPERS

- CHICKEN** **\$10** **VERLASSO SALMON*** **\$13**
- STEAK*** **\$12** **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
- EGGS BENEDICT*** **\$21**
Farm fresh eggs - English muffin - River Bear ham - spinach - tomato - black truffle Hollandaise - Lyonnaise potatoes - lemon dressed greens (sub ham for salmon \$2)
- STEAK FRITES & EGGS*** **\$24**
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 - River Bear 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

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.