

BRUNCH STARTERS

BRUSSELS SPROUTS	\$16
Beet hummus - pickled onion - lime sriracha - almonds	
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 sugar - 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

Dolcelatte Gorgonzola
Truffle Pecorino
Manchego
Pantaleo
Burrata



ask server for availability

MEATS

Finocchiona
Prosciutto
Capicola
Nduja
Speck



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

GREEN GAZPACHO (GF, Veg)	\$8(Cup)	\$13(Bowl)
Cucumber - spinach - yogurt - apple - walnut		
TOMATO SOUP (GFO, Veg)	\$6(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)
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 - Elevation 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 - 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

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.

Revised 5.7.25