BRUNCH SELECTIONS

CHICKEN & WAFFLES .................................................. 13
Buttermilk Fried Chicken, Southwestern Cheddar Waffles, Maple Syrup, Choice of Breakfast Potatoes or Fruit

SHORT RIB & EGG SKILLET ........................................... 12
Sautéed Peppers and Onions, Braised Short Rib, Breakfast Potatoes, Scrambled Eggs, Cheddar, Poblano Salsa

PORK BELLY EGGS BENEDICT ..................................... 14
Crisp Pork Belly, English Muffin, Poached Eggs, Sriracha Hollandaise Sauce, Choice of Breakfast Potatoes or Fruit

STUFFED CHALLAH FRENCH TOAST ......................... 13
Marscapone Cheese, Fresh Seasonal Berries, Cream Cheese Icing, Maple Syrup

BISCUITS & GRAVY ...................................................... 14
Artisan Breakfast Sausage, Fried Eggs, Southern Gravy, Roasted Tomato, Choice of Breakfast Potatoes or Fruit

PULLED PORK & CRISPY EGGS ................................. 15
Toasted English Muffin, Smoked Pork Butt, Crispy Egg, Jalapeno Pickled Red Onion, Szechuan Chili Garlic Sauce, Choice of Breakfast Potatoes or Fruit

BEST DAMN BREAKFAST SANDWICH .................... 14
Smoked Gouda, White Cheddar Sauce, Applewood Smoked Bacon, Black Forest Ham, Roasted Tomato, Fried Eggs, Spinach, Chipotle, Choice of Potatoes or Fruit

BUILD-YOUR-OWN OMELETTE

Egg Whites Available Upon Request

CREATE YOUR MASTERPIECE USING THE FOLLOWING INGREDIENTS:

Black Forest Ham, Cheddar, Pepperjack, Tomato, Mushrooms, Red Onion, Spinach, Bell Peppers, Choice of Breakfast Potatoes or Fruit

KIDS’ KORNER

FRENCH TOAST WITH SYRUP
WAFFLES WITH SYRUP
SCRAMBLED EGGS WITH TOAST
Served with choice of Bacon, Breakfast Sausage or Fruit

BRUNCH SIDE DISHES

APPLEWOOD SMOKED BACON (3) ......................... 3
BREAKFAST SAUSAGE (2) ...................................... 4
FRESH FRUIT ....................................................... 3.5
BREAKFAST POTATOES ........................................... 4

BRUNCH COCKTAILS

SMOKEY MARY ................................................... 11
Casa Amigos Mezcal, BBQ Sauce, Candied Chipotle Maple Bacon, Hickory Smoked Sea Salt Rim

APEROL SPRITZ .................................................... 9
Aperol, Pinot Grigio, Grand Baron Sparkling Rose Cava, Club Soda, Lime

SOUPS & SALADS

FRENCH ONION SOUP ............................................. 8
Emmenthal and Gruyère Cheese,Crustini

SOPH OF THE DAY .................................................. 7

HARVEST CHICKEN SALAD ......................................... 16
Grilled Chicken Breast, Field Greens, Frisee, Apples, Dried Cranberries, Beets, Goat Cheese, Spiced Walnuts, Sherry Vinaigrette

SIMPLE GREENS ..................................................... 7

CAESAR SALAD ........................................................ 9
Romaine Hearts, Caesar Dressing, Parmigiano-Reggiano, Crustini

Add Grilled Chicken .............................................. 6
Add Salmon or Shrimp ............................................ 8

SANDWICHES

Sandwiches are served with choice of House-Made Potato Chips, French Fries or Coleslaw

HOUSE MADE VEGETARIAN BURGER...................... 13
Brown Rice, Portobello, Oats, Walnuts, Beets, Lettuce, Tomato, Chipotle Aioli, Emmenthal Swiss, Brioche Bun

MUFALETTA ............................................................. 14
Capicola, Mortadella, Soppressata, Pepperoni, Aged Provolone Marinated Giardiniera, Ciabatta

GRILLED HONEY MUSTARD CHICKEN ................. 14
Applewood Smoked Bacon, Honey Mustard Sauce, Lettuce, Monterey Jack Cheese, Tomato, Red Onion, Ciabatta

TAVERN BURGER .................................................... 17
Half Pound Char-Grilled Angus Beef, Grilled Onions, Brie, Applewood Smoked Bacon, Lettuce, Tomato, Dillon Aioli, Brioche Bun

ALL-AMERICAN CHEESEBURGER ........................... 13
Half Pound Angus Beef, Lettuce, Tomato, Brioche Bun
Choice of American, Cheddar, Brie, Monteray Jack, Provolone, Emmenthal, Blue

SHRIMP PO’ BOY ..................................................... 15
Beer Batteried Shrimp, Shredded Lettuce, Tomato, Red Onion, Pickle, Remoulade, French Baguette

Add your choice of Caesar, Simple Greens or cup of Today’s Soup to any Sandwich
Soup 4/ Salad 6

SMALL PLATES

BBQ PULLED PORK SLIDERS .................................... 9
Slow Smoked Pork Butt, Gold BBQ Sauce, Coleslaw, Cherry Peppers, Brioche Rolls

CHICKEN SPEICIE SKEWERS ................................... 7
Grilled Chicken Skewers, Arugula, Parsley, Pickled Onions, Smoked Paprika Aioli, Warm Pita

DUCK EGG ROLL ...................................................... 8
Duck Confit, Scallion, Carrot, Cabbage, Shitake, Sriracha Plum Chili Aioli

BUFFALO CAULIFLOWER ........................................ 8
Crispy Cauliflower, Buffalo Sauce, Blue Cheese, Scallions

PORTOBELLO FRIES ................................................. 8
Parmesan Cheese, Fresh Herbs, Truffle Aioli

HOUSEMADE CHIPS & DIP ...................................... 7
Blue Cheese Onion Dip, Applewood Smoked Bacon, Scallions, BBQ Chips

CHICKEN WINGS ..................................................... 6
Alabama White Sauce, Chipotle BBQ or Buffalo Blue Cheese or Ranch

SZECHUAN TOFU SKEWERS ................................. 6
Hoisin Vegetable Stew, Chili Garlic Sauce

CRISPY BRUSSELS SPROUTS ...................................... 8
Sriracha Plum Aioli, Pickled Ginger, Toasted Sesame Ginger Sesame Seeds, Cilantro

TIGER TOTS ............................................................. 8
Crisy Tater Tots, BBQ Pork, Pickled Red Onion, White Cheddar Cheese Sauce, Spicy Chili Sauce

ROASTED POTATOES .............................................. 6
MAC & CHEESE .................................................... 6

GRILLED ASPARAGUS ........................................... 7
BASKET OF FRENCH FRIES ........................................ 5

SAUTEED SPINACH ................................................ 7
MASHED POTATOES ................................................ 7

* Consuming raw or undercooked meat, poultry or seafood could be hazardous to your health.

Gluten-free menu available.
Gluten-free bun, add 2