

BREAKFAST MENU

CLASSIC BREAKFAST

ALL AMERICAN*

Two Eggs Any Style · Breakfast Potatoes · Choice of Bacon, Ham Steak, Chicken Apple Sausage or Canadian Bacon Toast, Bagel or Muffin · Includes Juice and Coffee 15

GOOD START*

Oatmeal · Cold Cereal or House-Made Granola with Fresh Berries or Bananas · Skim Milk · Choice of Toast, Bagel or Muffin · Includes Juice and Coffee 13

BREAKFAST BUFFET*

Subject to availability

Selection of Regional Hot and Cold Offerings
Freshly Baked Pastries and Breads · Seasonal Fruit
Milk, Juice, Teas and Coffee 18

**Choice of Toast*

THREE EGG OMELETS

**CLASSIC HAM
& AGED CHEDDAR**
Breakfast Potatoes 13

CAPRESE

Pulled Buffalo Mozzarella · Tomatoes
Torn Basil · Breakfast Potatoes (425 cal.) 14

THE WHOLE HOG

Pork Shoulder · Pancetta · Ground Pork ·
Sweet Peppers · Smoked Cheddar
Breakfast Potatoes 15

MODERN CREATIONS

BUTTERMILK PANCAKES

Warm Seasonal Fruit Compote · Maple Syrup 12

CRUNCHY FRENCH TOAST

Corn Flake Crusted · Strawberries · Bananas · Lite Syrup (495 cal.) 13

EGGS BENEDICT

Bourbon Glazed Pork Belly · Griddled Corn Cakes · Corn Relish
Hollandaise 18

EGG WHITE FRITTATA*

Seasonal Squash · Tomato · Spinach · Goat Cheese (300 cal.) 13

BISCUITS & GRAVY

Southern Style Biscuits · Sausage Gravy · Fried Eggs 13

GREEK YOGURT PARFAIT

House-Made Granola · Fresh Fruit · Seasonal Compote (400 cal.) 9

**Choice of Toast*

SIDES

HAM STEAK 5

SAUSAGE LINKS 5

CHICKEN APPLE SAUSAGE 5

SMOKED APPLEWOOD BACON 5

BEVERAGES

FRESHLY SQUEEZED
OJ OR GRAPEFRUIT
JUICE 4

APPLE, CRANBERRY,
PINEAPPLE,
V8 OR TOMATO 4

SMOOTHIE

Chia Seed · Acai Powder · Banana ·
Pomegranate Juice 7

BEANSMITH COFFEE ROASTERS SIGNATURE BLEND

Regular or Decaffeinated 4
**French Press 8*

ASSORTED TAZO TEA 3

VARIETY OF MILK 3

SOFT DRINK 3

BOTTLED WATER
Still or Sparkling 3

TWO EGGS ANY STYLE 4

BREAKFAST POTATOES 4

SOUTHERN STYLE BISCUIT 3
**add sausage gravy 3*

SEASONAL FRUIT PRESENTATION 8

Allergen: If you have concerns regarding food allergens, please alert your server prior to ordering.

we are proud to partner with these local farmers & producers:
Plum Creek Farms, TD Niche Pork, Imperial Wagyu Beef, Truebridge Foods, Squeaky Green Organics, Bagel Bin, Le Quartier Bakery, Sweet Magnolias, and Beansmith Coffee Roasters

General Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions

ALL DAY MENU

SNACKS

DEVILED EGGS

Pickled Mustard Seed / Coppa Crisps
Chive 7

MARCONA ALMONDS & OLIVES

Rosemary / Black Pepper 8

SEASONAL SAVORY BEIGNETS

with Smoked Garlic Aioli 7

CRISPY POTATO WEDGES

Togarashi Spice / Zesty Fancy Sauce 6

HOUSE-MADE HUMMUS

with Vegetable Crudités 8

FRIED BRUSSELS SPROUTS

Fish Sauce Mayo / Cashew Praline 8

HOUSE-MADE TARTINE

Rotating Selection,
Please Enquire for Today's Offering 6

SMALL PLATES

HOUSE-MADE MEATBALL

Hearty Tomato Sauce / Parmesan
Basil / Grilled Bread 14

CHARCUTERIE BOARD

Artisan Meats / Pickles & Preserves / House Mustard
Grilled Bread 17

*add artisan cheese: 6 per selection

FRIED NAAN FLATBREAD

Mornay / Caramelized Onion / Mushroom
Broccoli / Peppers 13

*add shaved prosciutto di parma: 5

CRISPY CHICKEN WINGS

Spicy Korean Glaze / Peanut Sauce
Sesame / Scallions 14

PEI MUSSELS

Potato / Leeks / Paprika / Garlic Toast 14

CRISPY BRAISED PORK BELLY

Yellow Corn Grits / Poached Egg / Scallions / Maple 13

SALADS & SOUPS

FLAKED SALMON SALAD

Field Greens / Bay Leaf Vinaigrette
Pickled Onion / Mango / Granola 14

MIXED GREEN SALAD

Herbed Vinaigrette / Marinated Tomato
Chevre / Almonds 12

TOSSED CAESAR SALAD

Romaine Hearts / White Anchovy / Parmesan
Buttered Crouton 12

*add-on: Shrimp 9 | Chicken Thighs 7 | NY Strip 9

LOADED POTATO SOUP

Potato / Leek / Cheddar / Bacon 9

SEASONAL SOUP

Please Inquire on Our Current Feature 9

SOUP & SALAD COMBO

Cup of Soup and a Small Caesar or
Mixed Green Salad 13

MAIN PLATES

PASTRAMI REUBEN

House Kraut / Thousand Island
Mustard / Gruyere / Local Rye
House Potato Chips 16

LOCAL WAGYU BURGER

Bacon Jam / Pickled Red Onion
Iceberg / Brioche Bun / Fries 16

SPICY BRAISED PORK SANDWICH

Gochujang / Garlic Mayo / Sesame Greens
Sesame Seed Bun / House Potato Chips 15

FRIED CHICKEN THIGH SANDWICH

House Biscuit / Spicy Honey Aioli
Cucumber Quick Pickles / Arugula / Potato Salad 15

*add a fried egg to any sandwich: 2

SEARED WAGYU STEAK

Potato Pavé / Grilled Scallion
Beef Jus 33

ROASTED HALF-CHICKEN

Cauliflower / Almond
Chicken Jus 26

PAN-ROASTED SALMON

Rice Porridge / Broccoli
Pickled Peach 25

HOUSE-MADE POTATO GNOCCHI

Local Mushrooms
Assorted Seasonal Vegetables 23

THE WHOLE POINT OF THE WEEK IS THE WEEKEND.

ANGELA MONTENEGRO

WEEKEND BRUNCH

SERVED
10AM - 2PM

SAVORY

AVOCADO TOAST

Sweet & Spicy Pepper Spread / Arugula Salad
Pickled Carrot 10
*add fried eggs: 2
*add shaved prosciutto di parma: 5

CHEESE & ONION FONDUE

Grilled Bread / Seasonal Fruit Preserves 8

TEMPURA-FRIED SHRIMP COCKTAIL

Marinated Tomatoes / Horseradish Cream
Herb Salad 13

POUTINE-STYLE CROISSANTS & GRAVY

Chicken Gravy / Local Cheese Curds
Scallion 14
*add fried eggs: 4

CHICKEN-FRIED STEAK & EGGS

Wagyu Sirloin / Black Pepper Gravy / Breakfast Potatoes
Caramelized Strawberries 16

BUTCHER'S PASTRAMI & HASH

Sweet Peppers / Garlic / Brussels Sprouts Salad
Fried Egg 16

GRILLED BANGERS & GRITS

Stoysich Sausage / Goat Cheese Grits
Tomato & Pepper Soffrito / Cheddar / Scallion 16

LOCAL WAGYU BURGER

Bacon Jam / Pickled Red Onion / Iceberg
Brioche Bun / Fries 16

FRIED CHICKEN THIGH SANDWICH

House Biscuit / Spicy Honey Aioli / Cucumber Quick
Pickles / Arugula / Potato Salad 15
*add a fried egg to any sandwich: 2

SWEET TREATS

FRENCH TOAST BAKE

Rotating Selection,
Please Enquire for Today's Offering 13

LEMON & YOGURT MOUSSE

House-Made Granola / Assorted Berries 8

WHITE CHOCOLATE & HAZELNUT PASTRY PUFFS

Raspberry Coulis 6

CHOCOLATE MOUSSE

Fudgy Brownie / Salted Caramel 6

DRINKS

MIMOSA

Freshly Squeezed OJ, grapefruit juice
or seasonal selection
for 1 - 7 Bottle - 40

BLOODY MARY CART

A selection of base spirits, house
bloody mary mixes, and garnishes 13

APEROL SPRITZ

Bitter sweet orange citrus,
strawberry infusion and
dry French sparkling wine 10

CRAFTSMAN'S BREAKFAST

Eggs and bacon with a glass of
orange juice and whiskey 13

DEATH IN THE AFTERNOON

A devilishly refreshing absinthe
and sparkling wine cocktail 12

JAPANESE HIGHBALL

A traditional highball made with
blended Japanese Whisky 11

BRUNCH PUNCH

A circulating concoction from the
minds of the craftsmen at the bar 7

SHRUB AND SODA

Seasonally driven house made
shrubs, syrups, and fresh juices
combined with soda 7

LADY BUTTERFLY MOCKTAIL

A bright, citrusy, and floral mocktail
with a hint of anise and rose 7

FRESH SQUEEZED SPARKLING LEMONADE/LIMEADE

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