



BRUNCH COCKTAILS



Mimosa or Bellini

fresh orange juice, champagne | peach, champagne 9

Eternal Youth

citrus, vodka, chamomile, lemon, bubbles 9

Bloody Mary

vodka, aquavit, guinness, lime, celery bitters, aleppo pepper rim 10

Birds Of Paradise

pineapple, rum, orange, ginger beer 12

MOCKTAILS

Morning Dew

green tea, lemon, ginger, lemongrass 5

North York Fizz

strawberry, rhubarb, citrus, bubbles 5

Just Peachy

peach, lemon, ginger beer 5

START + SHARE

Donuts

house made apple cider donut holes 4

Banana Bread

cinnamon maple butter 5

Baked Brie

mission figs, candied walnuts, jalapeño honey, herb oil, candied orange peel, served with toasted sourdough 13

Summer Burrata

burrata, heirloom tomatoes, baby kale, basil, strawberry-thyme glaze 16

Giardiniera

housemade, fried brun-uusto cheese, served with toasted focaccia 10

Crab Cakes

fresh crab, pickled fresnos, avocado mousse, chipotle aioli, baby kale + carrot salad with lemon vinaigrette 16

Carpaccio

bresola, pecorino, manchego crisp, fried capers, olive oil drizzle, baby kale + lemon vinaigrette 14

Charcuterie + Cheese Board

Chef's selection 22

BREAKFAST

Eggs Benedict

house-smoked coppa, poached eggs, english muffin, hollandaise sauce 12
– choice of potatoes or fruit cup

Crabby Eggs Benedict

crab, poached eggs, sautéed spinach, english muffin, hollandaise sauce 16
– choice of potatoes or fruit cup

Biscuits + Gravy

housemade biscuits, country gravy 9

Biscuit + Gravy + Eggs

2 eggs, housemade biscuits, country sausage gravy 11

French Toast + Bacon

cinnamon, bacon, maple syrup 9

Steak + Eggs ^{GF}

grilled 8 oz hanger steak, 2 eggs 22
– choice of potatoes or fruit cup

Cheese Omelet ^{GF}

3 eggs, choice of cheddar, goat cheese, or blue cheese 12
– choice of potatoes or fruit cup

Bacon + Cheddar ^{GF} Omelet

3 eggs, aged cheddar, bacon 13
– choice of potatoes or fruit cup

Asparagus + Spinach ^{GF} Omelet

3 eggs, asparagus, spinach 12
– choice of potatoes or fruit cup

Shrimp + Grits

blackened shrimp, southern style grits, beer, garlic, shallot, tomato, pickled fresno peppers 18

Pancakes + Bacon

buttermilk pancakes, bacon, maple syrup 9

Farmer's Breakfast

2 eggs, bacon, grilled sourdough toast + jelly 12
– choice of potatoes or fruit cup

Country Fried Chicken + Cakes

fried chicken, maple bacon johnny cake, seasonal greens, lemon + herb olive oil, pickled fresno and pearl onions. 12

SOUP + SALAD

Mixed Greens

seasonal greens, tomatoes, carrots, croutons, housemade ranch dressing 9

Classic Caesar

romaine, shaved parmesan cheese, croutons, caesar dressing 11

Chicken, Baby Kale + Quinoa Bowl GF

grilled chicken, quinoa, kale, spinach, egg, cranberries, toasted almonds, carrots, lemon vinaigrette 15

Melon + Prosciutto Salad

cantalope, shaved prosciutto, arugula, creamy burrata, candied walnuts, manchego crisps, blueberry balsamic vinaigrette 15

Beet Salad GF

roasted beets, seasonal greens, watermelon radish, goat cheese, candied walnuts, lemon vinaigrette 12

Salmon Nicoise GF

grilled salmon, bibb lettuce, Yukon potatoes, green beans, egg, kalamata olives, capers, dijon vinaigrette 16

Farmhouse Cobb GF

grilled chicken, ham, bacon, mixed greens, tomato, carrot, egg, bleu cheese, housemade ranch dressing 16

Black + Bleu Steak Salad GF

grilled 8 oz hanger steak, seasonal greens, tomatoes, red onion, bleu cheese, balsamic vinaigrette 20

SANDWICHES

served with fries or house salad, caesar +2, crabby mac +8, cheesy mac +5

BLT + Fried Egg

bacon, lettuce, tomato, fried egg, cheddar cheese crisp, sliced brioche bread 13

Crispy Chicken

southern style fried chicken breast, pickles, housemade hot sauce + coleslaw, brioche bun 15

Crab Cake

fresh crab, chipotle aioli, baby kale, pickled red onion + fresno peppers, ciabiatta bun 18

Grilled Chicken Club

bacon, tomato, bibb lettuce, red onion, garlic aioli, housemade pickle, brioche bun 15
– add avocado +3

151 Cheeseburger

cheddar mornay sauce, bacon jam, aioli, housemade pickles, brioche bun 15
– add bacon +3 | egg +2 | avocado +3

Falafel Burger

bibb lettuce, tomato, roasted pepper, cucumber, lemon tahini, brioche bun 14
– add avocado +3

SIDES

Tomato Bisque

cup 5 | bowl 8

Dinner Salad

mixed greens 5 | caesar 7

Fruit Cup GF V

seasonal fruit 5

Egg GF

cage free 2

Toast + Jelly

sourdough, fruit jelly 2

Mac + Cheese

aged cheddar + muenster cheese sauce, herbed bread crumbs 7

Johnny Cake

southern corn pancake 4

Pancake

buttermilk pancake 4

Bacon GF

hardwood smoked 3

Biscuit

flaky, housemade 2

Crabby Mac + Cheese

fresh crab, aged cheddar + muenster cheese sauce, herb bread crumbs 11

Crispy Potatoes GF

aioli, herbs 6

Kennebec Fries GF

fried, herb tossed 5

Truffle Fries

parmesan, truffle oil 8

Housemade Grits GF

southern style 6