



SUNDAY,
OCTOBER
8TH 2017

COFFEE
MENU

REGULAR & DECAF
3.50

CAPPUCCINO 4.50

LATTE 4.50

ESPRESSO 4

COLD BREW 3.50

HOT TEA 3.50

EXECUTIVE CHEF
Amalia Scatena

**Consuming raw or undercooked
meats, poultry, shellfish, or eggs
may increase your risk of
foodborne illness*

FIRST

PATE

Chicken liver pate, burgundy jelly, pickles, toast 10

OYSTER STEW

Oyster cream, celery, Tabasco, crackers 14

CAESAR

Brussel's sprouts, anchovy dressing, parmesan, crispy garlic 13

BUTTER LETTUCE SALAD

Asian pears, spiced nuts, The Stag cheddar, wildflower
vinaigrette 13

BABY BEETS

Green Hill Camembert, grapefruit, puffed quinoa, pickled
onion, pomegranate 12

SECOND

CG BURGER

American cheese, B&B pickles, crispy shallots, dijionaise,
kettle chips 14

HUEVO EN CAZUELA

Chorizo, potatoes, radish, cilantro,
queso fresco, salsa roja 14

EGGS BENEDICT*

Two poached eggs, crab cakes,
English muffin, hollandaise 20

BLT

Brioche bun, dijionaise, tomato, arugula, avocado,
bacon, Old Bay kettle chips 14

SHRIMP + GRITS

Blackened local shrimp, Geechie boy grits,
oven dried tomatoes, smoky bacon, chimichurri 17

AVOCADO TOAST

Multigrain bread, house smoked salmon 16

SMOOTHIE BOWL

Greek yogurt, mango, rose water,
Coconut, almonds, chia, pomegranate seeds 14

BANANA BREAD

Cardamon and pecan granola, crème fraîche, rum butter
bananas 12

DRINK MENU

Mimosa

Orange,
Grapefruit, or
Peach + Cava
6/15

Bloody Mary

Bourbon, Vodka,
Pepper, Lemon 8

Sunday Struggle
III

Aquavit,
Montenegro,
Blueberry, Mint 13

Tuscan Smash

Hat Trick Gin,
cherry tomato, basil,
grapefruit syrup,
Jack Rudy tonic
12

SIDES

FONTINA GRITS
5

BACON
6

POTATOES, SMOKY
PEPPER AIOLI
5

BISCUIT +
CONCORD GRAPE
JELLY 5

LIVE MUSIC
BY

DJ
NATTY HEAVY

