



Sunday, June 17th, 2018

FIRST

DOUGHNUT HOLES 8

Lucky Charms cereal milk

AEROPONIC LETTUCE 12

Basil + parmesan vinaigrette, 7-minute egg, radishes
carrots, croutons

GROUPER CEVICHE* 14

Cilantro, mint, serrano, lemon, lime, seeded crackers

PIMENTO CHEESE SAUSAGE 14

Wheat berries, roasted garlic, creme fraiche

CINNAMON ROLL DUTCH BABY 10

Cream cheese icing

BEET SALAD 13

Burrata, grapefruit, pomegranates, crispy quinoa,
ligurian olive oil

COFFEE

REGULAR + DECAF
3.50

CAPPUCCINO 4.50

LATTE 4.50

ESPRESSO 4

COLD BREW 3.50

HOT TEA 3.50

SIDES

FONTINA GRITS 5

BACON 6

ROOT VEGETABLE
HASH 5

MAPLE SAGE
SAUSAGE 6

SECOND

LEMON + BUTTERMILK PANCAKES 12

Blackberries, salted butter, maple syrup

CROQUE MADAME* 16

Virginia ham, gruyere, onion jam,
sunny side up egg, parmigiana

EGGS BENEDICT* 14

Two poached eggs, Canadian bacon,
English muffin, hollandaise

CRAB CAKE BENEDICT* 17

Two poached eggs, hollandaise

SHRIMP + GRITS 17

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

DRY AGED RIBEYE 55

20oz. Bone in, Bordelaise Sauce, roasted potatoes

HANDCRAFTED BURGER 12

Garlic aioli, house-made pickles, American cheese
house-cut fries + truffle oil
Add egg*, 1.50 • Add bacon, 3

BEATS &
BRUNCH
FEATURING DJ
NATTY HEAVY

EXECUTIVE CHEF

Michael Perez

** Consuming raw or undercooked
meat, poultry, shellfish or eggs may
increase your risk of food-borne
illness*