

SALADS

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| CAESAR NF BOWL OR WRAP +1 ADD CHICKEN +\$7, SALMON* +\$9, OR BURRATA +\$4 | 12 |
| <i>romaine, caesar dressing, parmesan, anchovy crostini</i> | |
| CHOPPED ITALIAN GF, NF, SF BOWL OR WRAP +1 ADD CHICKEN +\$7, SALMON* +\$9, OR BURRATA +\$4 | 15 |
| <i>romaine, diced tomato, cherry pepper, olives, artichoke heart, ricotta salata, salami, red wine vinaigrette, crispy prosciutto</i> | |
| LITTLE GEM SALAD GF, NF, SF BOWL OR WRAP +1 ADD CHICKEN +\$7, SALMON* +\$9, OR BURRATA +\$4 | 13 |
| <i>little gem romaine, peas, ricotta vinaigrette, parmesan, mint & basil, crispy prosciutto</i> | |

SHAREABLES

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| WHITE BEAN DIP NF | 10 |
| <i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i> | |
| CRAB DIP NF | 18 |
| <i>maryland-style crab dip, cheddar, charred scallion oil, fried saltines</i> | |

HAND-HELDS

SERVED with SIDE OF HOME FRIES, FRUIT, OR SIDE CAESAR +2

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| BREAKFAST BURRITO NF, SF | 15 |
| <i>spiced steak, home fries, scrambled eggs, cheddar, roasted chipotle salsa, cilantro-lime-crema</i> | |
| BREAKFAST SANDWICH NF, SF IMPOSSIBLE SAUSAGE +1 | 10 |
| <i>fried egg*, rosemont spread, american cheese, choice of bacon or sausage, toasted english muffin</i> | |
| THE BURGER NF, SF ADD EGG +2 | 14 |
| <i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, dijon on a toasted potato bun</i> | |
| TURKEY AND BACON MELT WITH AVOCADO NF, SF | 14 |
| <i>turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i> | |
| CHICKEN BISCUIT NF | 14 |
| <i>fresh baked dill biscuit, fried chicken thigh, harissa honey glaze, celery seed slaw</i> | |
| GRILLED CHEESE & TOMATO SOUP NF, SF | 12 |
| <i>gruyère, american, colby jack, black pepper mayo, grilled brioche</i> | |

ENTREES

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| CUBAN BENEDICT* NF, SF SERVED WITH CHOICE OF SIDE CAESAR +2, HOME FRIES, OR FRUIT | 18 |
| <i>smoked ham, roasted pork shoulder, gruyère, poached egg, lusty monk hollandaise, dill pickle</i> | |
| CROQUE MADAME* NF, SF | 15 |
| <i>gruyère, ham, mornay, sunny side egg, toasted sourdough</i> | |
| BISCUIT AND LOX* NF, SF | 18 |
| <i>fresh baked dill biscuit, rosemont spread, pastrami-smoked salmon, shaved cucumber, capers, red onions</i> | |
| EGGS IN PURGATORY* NF, SF | 16 |
| <i>spiced tomato sauce, baked eggs, burrata, ciabatta</i> | |
| MAYOR'S BREAKFAST* NF, SF | 15 |
| <i>two eggs your way, home fries, choice of toast or pancake, choice of bacon or sausage</i> | |
| PEACH PANCAKES SF | 14 |
| <i>buttermilk pancakes, spiced peach compote, cream cheese icing, salted almond strudel</i> | |
| OMELETS GF, NF, SF SERVED WITH CHOICE OF SIDE CAESAR +2, HOME FRIES, OR FRUIT | 14 |
| VEGGIE: <i>kale, mushroom, goat cheese</i> | |
| LUMBERJACK: <i>bacon, sausage, roasted red pepper, cheddar</i> | 16 |

SIDES 4

FRUIT • HOME FRIES • SIDE CAESAR (+2) • BACON • TURKEY BACON (+1) • SAUSAGE • IMPOSSIBLE SAUSAGE (+1) • TWO EGGS* • TOAST • PANCAKE

**TIP the KITCHEN
FOR \$15**

Our Tip The Kitchen program is a completely optional way for guests to show appreciation directly to the chefs that prepared your food. Just like the tip you give your server, 100% of this money goes directly to the kitchen staff. If you've had an especially delicious meal, let your server know you'd like to tip the kitchen.

GF GLUTEN FREE • NF NUT FREE • SF SOY FREE • DF DAIRY FREE

11.9.23

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs May increase your risk of foodborne illness. Please alert your server to any food allergies or aversions.
All credit card tabs left unsigned will be closed with a 20 percent gratuity added to the total. Parties of 6 or more may be subject to an automatic 20 percent service charge. We charge an outside dessert fee of \$20.

COFFEE

COFFEE OFFERINGS FROM JAVESCA COFFEE, ROASTED IN CHARLOTTE, NC

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|---|------------------------------|--------------------------------|----------------------------------|
| DRIP COFFEE <i>Regular / Decaf</i> | 3.5 / 4 (12oz / 16oz) | CAPPUCCINO | 4.25 / 4.75 (12oz / 16oz) |
| COLD BREW | 4.5 / 5 (12oz / 16oz) | LATTE | 4.25 / 4.75 (12oz / 16oz) |
| DOUBLE ESPRESSO | 3.25 | CHAI LATTE | 4.25 / 4.75 (12oz / 16oz) |
| AMERICANO | 3.5 / 4 (12oz / 16oz) | MATCHA TEA LATTE | 4.95 / 5.5 (12oz / 16oz) |
| CORTADO | 4 (8oz) | CARAMEL MACCHIATO | 5 / 5.25 (12oz / 16oz) |

COCKTAILS

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| MIMOSA | 13 | ELDERFLOWER SPRITZ | 15 |
| <i>fresh squeezed OJ, prosecco</i> | | <i>st-germain, club soda, prosecco</i> | |
| BLOODY MARY | 13 | LIMONCELLO SPRITZ | 15 |
| <i>bloody mix, house vodka</i> | | <i>limoncello, club soda, prosecco</i> | |
| APEROL SPRITZ | 15 | ESPRESSO MARTINI | 16 |
| <i>aperol, club soda, prosecco</i> | | <i>coffee liqueur, ketel one vodka, fresh espresso, rich demerara, lemon oil</i> | |

WINES BY THE GLASS

SPARKLING

GLASS / BTL.

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| Glera, Forchir, Prosecco, Veneto, Italy, NV | 14 / 52 |
| Cava Blend, Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021 | 15 / 56 |
| Cremant, Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV | 14 / 52 |

WHITE

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|---|----------------|
| Sauvignon Blanc, Elizabeth Spencer "Special Cuvee", Mendocino, California, 2021 | 14 / 52 |
| Gruner Veltliner, Tegernseerhof "T26 Federspiel", Wachau, Austria, 2022 | 14 / 52 |
| Pinot Gris, Van Duzer Estate, Willamette Valley, Oregon 2022 | 14 / 52 |
| Chenin Blanc, Domaine THET Montlouis Sec, Loire Valley, France, 2020 | 15 / 56 |
| Ribeiro Blend, Coto de Gomariz Ribeiro Blanco, Galicia, Spain, 2021 | 16 / 60 |
| Arneis, Vietti, Roero, Piedmont, Italy, 2021 | 16 / 60 |
| Chardonnay, Domaine de la Denante "Saint-Véran", Burgundy, France, 2022 | 15 / 56 |
| Chardonnay, Timbre "Opening Act", Central Coast, California, 2021 | 16 / 60 |

ROSE AND ORANGE

GLASS / BTL.

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| Provence Blend, Triennes Rose, Provence, France, 2022 | 15 / 56 |
| Zinfandel, Turley Wine Cellars, St. Helena, California, 2022 | 18 / 68 |
| Orange, Jean Pascal Aubron, Loire Valley France | 14 / 52 |

RED

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|---|----------------|
| Pinot Noir, Coeur de Torre, Willamette Valley, Oregon, 2022 | 16 / 60 |
| Montepulciano, Fattoria la Valentina "Spelt", Abruzzo, Italy, 2018 | 16 / 60 |
| Sangiovese, Caparzo, Rosso di Montalcino, Tuscany, Italy, 2018 | 16 / 60 |
| Tempranillo, CVNE "Cune Reserva", Rioja, Spain, 2017 | 18 / 68 |
| Cabernet Sauvignon, Hedges "C.M.S.", Columbia Valley, Washington, 2020 | 14 / 52 |
| Bordeaux Blend, Château Vilatte "Élevé En Fûts", Bordeaux, France, 2018 | 15 / 56 |
| Shebang "Tenth Cuvee" Red Blend, Sonoma County, California, NV | 14 / 52 |

DRAFT BEER

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| IPA, MAINE "LUNCH" | 9 | WHEAT ALE, GOLDEN ROAD "MANGO CART" | 9 |
| <i>Freeport, Maine • 7% ABV</i> | | <i>Los Angeles, California • 4% ABV</i> | |
| PILSNER, WISEACRE "TINY BOMB" | 9 | | |
| <i>Memphis, Tennessee • 4.5% ABV</i> | | | |

NON-ALCOHOLIC

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|---|-----------|---|-----------|
| SPARKLING WHITE WINE | 12 | ST. AGRESTIS PHONY NEGRONI | 14 |
| <i>Fritz Müller, Switzerland</i> | | | |
| LYRE'S ITALIAN ORANGE SPRITZ | 14 | COKE PRODUCTS | 3 |
| <i>Sparkling Wine, Lyre's Italian Aperitif</i> | | | |
| LEMON ELDERFLOWER SPRITZ | 13 | SWEET OR UNSWEETENED TEA | 3 |
| <i>Lemon, Elderflower Syrup, Sparkling Wine</i> | | | |