

## SOUP AND SALADS

<b>CAESAR</b> NF   <b>ADD CHICKEN +\$6, SALMON* +\$9, OR BURRATA +\$5</b> .....	12
<i>romaine, caesar dressing, parmesan, anchovy crostini</i>	
<b>CHOPPED ITALIAN</b> GF, NF, SF   <b>ADD CHICKEN +\$6, SALMON* +\$9, OR BURRATA +\$5</b> .....	15
<i>romaine, diced tomato, cherry pepper, olives, artichoke heart, ricotta salata, salami, red wine vinaigrette, crispy prosciutto</i>	
<b>LITTLE GEM SALAD</b> GF, NF, SF   <b>ADD CHICKEN +\$6, SALMON* +\$9, OR BURRATA +\$5</b> .....	13
<i>little gem romaine, peas, ricotta vinaigrette, parmesan, mint &amp; basil, crispy prosciutto</i>	
<b>GRILLED CHEESE &amp; TOMATO SOUP</b> NF, SF .....	13
<i>gruyère, american, colby jack, grilled sourdough</i>	

## SHAREABLES

<b>WHITE BEAN DIP</b> NF .....	10
<i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	
<b>CRAB DIP</b> 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

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

## ENTREES

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

12.22.23

\*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

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

## COCKTAILS

<b>MIMOSA</b> .....	<b>13</b>	<b>ELDERFLOWER SPRITZ</b> .....	<b>15</b>
<i>fresh squeezed OJ, prosecco</i>		<i>st-germain, club soda, prosecco</i>	
<b>BLOODY MARY</b> .....	<b>13</b>	<b>LIMONCELLO SPRITZ</b> .....	<b>15</b>
<i>bloody mix, house vodka</i>		<i>limoncello, club soda, prosecco</i>	
<b>APEROL SPRITZ</b> .....	<b>15</b>	<b>ESPRESSO MARTINI</b> .....	<b>16</b>
<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.	ROSE AND ORANGE	GLASS / BTL.
Prosecco, Serenissima "Millesimato" Extra Dry, Veneto, Italy, NV	<b>14 / 52</b>	Pinot Noir, Teutonic Wines "Rose Laurel", Willamette Valley, Oregon, 2022	<b>18 / 68</b>
Cava Blend, Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021	<b>15 / 56</b>	Provence Blend, Triennes Rose, Provence, France, 2022	<b>15 / 56</b>
Cremant, Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV	<b>14 / 52</b>	Orange, Jean Pascal Aubron, Loire Valley France	<b>14 / 52</b>
WHITE		RED	
Sauvignon Blanc, Elizabeth Spencer "Special Cuvee", Mendocino, California, 2021	<b>14 / 52</b>	Red Blend, Pormenor "Canuco", Douro, Portugal, 2021	<b>15 / 56</b>
Chenin Blanc, Domaine Filliatreau "Lena", Saumur, Loire Valley, France, 2022	<b>15 / 56</b>	Pinot Noir, Coeur de Terre, Willamette Valley, Oregon, 2022	<b>16 / 60</b>
Gruner Veltliner, Anton Bauer "Gmirk", Wagram, Austria, 2022	<b>14 / 52</b>	Liatiko, Lyrarakis, Crete, Greece, 2022	<b>14 / 52</b>
Pinot Gris, Van Duzer Estate, Willamette Valley, Oregon 2022	<b>14 / 52</b>	Sangiovese, Pagliarese, Chianti Classico, Tuscany, Italy, 2020	<b>14 / 52</b>
Ribeiro Blend, Coto de Gomariz Ribeiro Blanco, Galicia, Spain, 2021	<b>16 / 60</b>	Montepulciano, Fattoria la Valentina "Spelt", Abruzzo, Italy, 2018	<b>16 / 60</b>
Arneis, Vietti, Roero, Piedmont, Italy, 2021	<b>16 / 60</b>	Tempranillo, CVNE "Cune Reserva", Rioja, Spain, 2017	<b>18 / 68</b>
Chardonnay, Domaine de la Denante "Saint-Véran", Burgundy, France, 2022	<b>15 / 56</b>	Bordeaux Blend, Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2020	<b>17 / 64</b>
Chardonnay, Timbre "Opening Act", Central Coast, California, 2021	<b>16 / 60</b>	Cabernet Blend, Painted Fields "Curse of Knowledge", Sierra Foothills, California, 2021	<b>14 / 52</b>
		Cabernet Sauvignon, Silver Ghost, Napa Valley, California, 2022	<b>18 / 68</b>

## DRAFT BEER

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

## NON-ALCOHOLIC

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