

SOUP AND SALADS

CAESAR NF ADD CHICKEN +\$6, SALMON* +\$9, OR BURRATA +\$5	13
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
CHOPPED ITALIAN GF, NF, SF ADD CHICKEN +\$6, SALMON* +\$9, OR BURRATA +\$5	15
<i>romaine, diced tomato, cherry pepper, olives, artichoke heart, ricotta salata, salami, red wine vin, crispy prosciutto</i>	
LITTLE GEM SALAD GF, NF, SF ADD CHICKEN +\$6, SALMON* +\$9, OR BURRATA +\$5	14
<i>little gem romaine, peas, ricotta vin, parmesan, mint & basil, crispy prosciutto</i>	
GRILLED CHEESE & TOMATO SOUP NF, SF	13
<i>swiss, american, colby jack, grilled sourdough</i>	

SHAREABLES

WHITE BEAN DIP NF	12
<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>	
YELLOWTAIL CRUDO* DF, GF, SF, NF	21
<i>hamachi, coconut green curry sauce, cilantro oil, fried shallot</i>	
YOGURT PARFAIT SF, NF, GF	10
<i>honey yogurt, fresh berry jam, sunflower seed granola, fresh berries</i>	

HAND-HELDS

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

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	15
<i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo on a toasted potato bun</i>	
TURKEY AND BACON MELT WITH AVOCADO NF, SF	16
<i>turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i>	
HARISSA-HONEY FRIED CHICKEN SANDWICH NF	16
<i>fried chicken breast, harissa honey glaze, celery seed slaw, toasted potato bun.</i>	

ENTREES

CHICKEN BISCUIT NF	14
<i>fresh baked dill biscuit, fried chicken breast, rosemont spread, harissa honey glaze, sunny side egg</i>	
BREAKFAST BURRITO NF, SF	15
<i>spiced steak, home fries, scrambled eggs, cheddar, roasted chipotle salsa, cilantro-lime-crema</i>	
CUBAN BENEDICT* NF, SF SERVED WITH CHOICE OF HOME FRIES, FRUIT OR SIDE CAESAR +2	18
<i>smoked ham, roasted pork shoulder, swiss, poached egg, lusty monk hollandaise, dill pickle</i>	
CROQUE MADAME* NF, SF	16
<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	17
<i>spiced tomato sauce, baked eggs, burrata, ciabatta</i>	
MAYOR'S BREAKFAST* NF, SF	16
<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 HOME FRIES, FRUIT OR SIDE CAESAR +2	14
VEGGIE: <i>kale, mushroom, goat cheese</i>	
LUMBERJACK: <i>bacon, sausage, roasted red pepper, cheddar</i>	

SIDES 4

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

DESSERTS

AFFOGATO NF	6
<i>espresso, vanilla ice cream, pirouline cookie</i>	
APPLE CRISP SF, NF	7
<i>roasted apples, oat crisp, cinnamon & brown sugar ice cream</i>	

**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

4.30.24

*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

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

COCKTAILS

MIMOSA	14	LIMONCELLO SPRITZ	15
<i>fresh squeezed OJ, prosecco</i>		<i>limoncello, club soda, prosecco</i>	
BLOODY MARY	14	ESPRESSO MARTINI	16
<i>bloody mix, house vodka</i>		<i>coffee liqueur, ketel one vodka, fresh espresso, rich demerara, lemon oil</i>	
APEROL SPRITZ	15	POMEGRANATE RICKEY	15
<i>aperol, club soda, prosecco</i>		<i>gin, pama liqueur, lemon, mint, soda</i>	
ELDERFLOWER SPRITZ	15		
<i>st-germain, club soda, prosecco</i>			

WINES BY THE GLASS

ASK ABOUT OUR DAILY WINE FEATURES!

SPARKLING	GLASS / BTL.	ROSE AND ORANGE	GLASS / BTL.
Prosecco, Serenissima “Millesimato” Extra Dry, Veneto, Italy, NV	14 / 52	Pinot Noir, Teutonic Wines “Rose Laurel”, Willamette Valley, Oregon, 2022	18 / 68
Cava Blend, Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021	15 / 56	Provence Blend, Triennes Rose, Provence, France, 2022	15 / 56
Cremant, Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV	14 / 52	Albana, Tre Monti “Vigna Rocca”, Emilia-Romagna, Italy, 2021	14 / 52
WHITE		RED	
Sauvignon Blanc, Elizabeth Spencer “Special Cuvee”, Mendocino, California, 2022	14 / 52	Pinot Noir, Pike Road, Willamette Valley, 2022	15 / 53
Favorita, Marziano Abbona “Valle dell’Olmo”, Langhe, Piedmont, Italy, 2022	14 / 52	Liatiko, Lyrarakis, Crete, Greece, 2022	14 / 52
Chenin Blanc, Château Moncontour “La Manoca”, Vouvray, France, 2022	15 / 56	Blaufränkisch, Affinitás “Gugafanga”, Mittelburgenland, Austria, 2020	14 / 52
Grüner Veltliner, Stadt Krems ‘Kremstal’, Niederösterreich, Austria	14 / 52	Sangiovese, Felsina, Chianti, Tuscany, Italy, 2021	14 / 52
Pinot Gris, Van Duzer Estate, Willamette Valley, Oregon 2022	14 / 52	Montepulciano, Fattoria la Valentina “Spelt”, Abruzzo, Italy, 2018	16 / 60
Riesling, Dr. Loosen “Bernkasteler Lay” Kabinett, Mosel, Germany, 2021	16 / 60	Tempranillo, CVNE “Cune Reserva”, Rioja, Spain, 2018	18 / 68
Ribeiro Blend, Coto de Gomariz Ribeiro Blanco, Galicia, Spain, 2021	16 / 60	Bordeaux Blend, Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2021	17 / 64
Chardonnay, Domaine de la Denante “Mâcon-Verzé”, Burgundy, France, 2022	15 / 56	Cabernet Blend, Painted Fields “Curse of Knowledge”, Sierra Foothills, California, 2021	14 / 52
Chardonnay, Timbre “Opening Act”, Central Coast, California, 2021	16 / 60	Cabernet Sauvignon, Silver Ghost, Napa Valley, California, 2022	18 / 68

DRAFT BEER

IPA, MAINE “LUNCH”	9	SOUR, EDMUNDS OAST SOUR	9
<i>Freeport, Maine • 7% ABV</i>		<i>Charlotte, NC • 6% ABV</i>	
PILSNER, WISEACRE “TINY BOMB”	9		
<i>Memphis, Tennessee • 4.5% ABV</i>			

NON-ALCOHOLIC

SPARKLING WHITE WINE	12	LEMON ELDERFLOWER SPRITZ	13
<i>Fritz Müller, Switzerland</i>		<i>Lemon, Elderflower Syrup, Sparkling Wine</i>	
LYRE’S ITALIAN ORANGE SPRITZ	14		
<i>Sparkling Wine, Lyre’s Italian Aperitif</i>			