

## SOUP AND SALADS

<b>CAESAR</b> NF   <b>ADD CHICKEN +\$6, SALMON* +\$9, OR BURRATA +\$5</b> .....	13
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
<b>LITTLE GEM SALAD</b> GF, SF   <b>ADD CHICKEN +\$6, SALMON* +\$9, OR BURRATA +\$5</b> .....	14
<i>little gem romaine, peas, ricotta vin, parmesan, mint &amp; basil, crispy prosciutto</i>	
<b>GRILLED CHEESE &amp; TOMATO SOUP</b> NF, SF, V .....	13
<i>swiss, american, colby jack, grilled sourdough</i>	

## SHAREABLES

<b>WHITE BEAN DIP</b> NF .....	12
<i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	
<b>CRAB DIP</b> .....	18
<i>maryland-style crab dip, cheddar, charred scallion oil, fried saltines</i>	
<b>YELLOWTAIL CRUDO*</b> GF, NF, SF, DF .....	21
<i>hamachi, coconut green curry sauce, cilantro oil, fried shallot</i>	
<b>BURRATA</b> NF, V .....	16
<i>burrata, shaved cucumber &amp; roasted mushrooms, rice wine vin, house chili crisp, grilled naan</i>	

## HAND-HELDS

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

<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 &amp; BACON MELT WITH AVOCADO</b> NF, SF .....	16
<i>turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i>	
<b>HARISSA-HONEY FRIED CHICKEN SANDWICH</b> .....	16
<i>fried chicken breast, harissa honey glaze, celery seed slaw, toasted potato bun</i>	

## ENTREES

<b>CHICKEN BISCUIT*</b>   <b>SERVED WITH CHOICE OF HOME FRIES, FRUIT OR SIDE CAESAR +2</b> .....	14
<i>fresh baked dill biscuit, fried chicken breast, rosemont spread, harissa honey glaze, sunny side egg</i>	
<b>BREAKFAST BURRITO</b> SF   <b>SERVED WITH CHOICE OF HOME FRIES, FRUIT OR SIDE CAESAR +2</b> .....	15
<i>spiced steak, home fries, scrambled eggs, cheddar, roasted chipotle salsa, cilantro-lime-crema</i>	
<b>CUBAN BENEDICT*</b> NF, SF   <b>SERVED WITH CHOICE OF HOME FRIES, FRUIT OR SIDE CAESAR +2</b> .....	18
<i>smoked ham, roasted pork shoulder, swiss, poached egg, lusty monk hollandaise, dill pickle</i>	
<b>CROQUE MADAME*</b> NF, SF   <b>SERVED WITH CHOICE OF HOME FRIES, FRUIT OR SIDE CAESAR +2</b> .....	16
<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, V .....	17
<i>spiced tomato sauce, baked eggs, burrata, ciabatta</i>	
<b>MAYOR'S BREAKFAST*</b> SF .....	16
<i>two eggs your way, home fries, choice of toast or pancake, choice of bacon or sausage</i>	
<b>PEACH PANCAKES</b> SF, V .....	14
<i>buttermilk pancakes, spiced peach compote, cream cheese icing, salted almond strudel</i>	
<b>OMELETS</b> GF, NF, SF   <b>SERVED WITH CHOICE OF HOME FRIES, FRUIT OR SIDE CAESAR +2</b> .....	14
<b>VEGGIE:</b> <i>kale, mushroom, goat cheese</i> .....	
<b>LUMBERJACK:</b> <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

<b>AFFOGATO</b> V .....	6
<i>espresso, vanilla ice cream, pirouline cookie</i>	
<b>APPLE CRISP</b> SF, NF, V .....	7
<i>roasted apples, oat crisp, cinnamon &amp; brown sugar ice cream</i>	
<b>BLONDIE</b> NF V .....	7
<i>house made blondie with chocolate chips, vanilla ice cream, chocolate sauce</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 • V VEGETARIAN

8.14.24

\*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

<b>DRIP COFFEE</b> <i>Regular / Decaf</i> ..... <b>3.5</b> (12oz)	<b>LATTE / CAPPUCCINO</b> ..... <b>4.25</b> (12oz)
<b>DOUBLE ESPRESSO</b> ..... <b>3.25</b>	<b>CHAI LATTE</b> ..... <b>4.25</b> (12oz)
<b>AMERICANO</b> ..... <b>3.5</b> (12oz)	<b>CARAMEL MACCHIATO</b> ..... <b>5</b> (12oz)
<b>COLD BREW</b> ..... <b>4.5</b> (12oz)	<b>MATCHA TEA LATTE</b> ..... <b>4.95</b> (12oz)
<i>add strawberry sweet cream</i> ..... <b>.50</b>	<i>add strawberry sweet cream</i> ..... <b>.50</b>

## COCKTAILS

<b>DIRTY MARTINI</b> ..... <b>16</b> <i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>	<b>APEROL SPRITZ</b> ..... <b>15</b> <i>Aperol, Club Soda, Prosecco</i>
<b>ESPRESSO MARTINI</b> ..... <b>16</b> <i>Coffee Liqueur, Ketel One Vodka, Fresh Espresso, Rich Demerara, Lemon Oil</i>	<b>ELDERFLOWER SPRITZ</b> ..... <b>15</b> <i>St-Germain, Club Soda, Prosecco</i>
<b>MARGARITA</b> ..... <b>14</b> <i>El Jimador Blanco, Lime, Agave, Orange Liqueur</i>	<b>LIMONCELLO SPRITZ</b> ..... <b>15</b> <i>Limoncello, Club Soda, Prosecco</i>
<b>POMEGRANATE RICKEY</b> ..... <b>15</b> <i>Gin, Pama Liqueur, Lemon, Mint, Soda</i>	<b>BLOODY MARY</b> ..... <b>13</b> <i>Vodka, Demetri's Tomato Juice, Citrus, Olive</i>
<b>PARIS, TEXAS</b> ..... <b>15</b> <i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>	<b>MIMOSA</b> ..... <b>14</b> <i>Prosecco, Fresh Squeezed Orange Juice</i>

## WINES BY THE GLASS

ASK ABOUT OUR DAILY WINE FEATURES!

## SPARKLING

	GLASS / BTL.
Prosecco   Isotta Manzoni 'Cuvée Giulana', Veneto, Italy, NV	<b>14 / 52</b>
Cava Blend   Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021	<b>15 / 56</b>
Cremant   Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV	<b>14 / 52</b>

## WHITE

Sauvignon Blanc   Elizabeth Spencer "Special Cuvee", Mendocino, California, 2022	<b>15 / 56</b>
Sauvignon Blanc   Paul Thomas "Chavignol", Sancerre, France, 2023	<b>20 / 76</b>
Favorita   Marziano Abbona "Valle dell'Olmo", Langhe, Piedmont, Italy, 2023	<b>14 / 52</b>
Chenin Blanc   Château Moncontour "La Manoca" Vouvray, France, 2022	<b>15 / 56</b>
Grüner Veltliner   Stadt Krems 'Kremstal', Niederösterreich, Austria	<b>14 / 52</b>
Pinot Gris   Van Duzer Estate, Willamette Valley, Oregon 2022	<b>14 / 52</b>
Riesling   Dr. Loosen "Bernkasteler Lay" Kabinett, Mosel, Germany, 2021	<b>15 / 56</b>
Ribeiro Blend   Coto de Gomariz Ribeiro Blanco, Galicia, Spain, 2021	<b>16 / 60</b>
Chardonnay   Domaine de la Denante "Mâcon-Verzé", Burgundy, France, 2022	<b>15 / 56</b>
Chardonnay   Timbre "Opening Act", Central Coast, California, 2021	<b>16 / 60</b>

## ROSE AND ORANGE

	GLASS / BTL.
Grenache, Syrah, Mourvedre   Bedrock 'Ode to Lulu' Rosé, California, 2023	<b>16 / 60</b>
Provence Blend   Triennes Rose, Provence, France, 2022	<b>15 / 56</b>
Vermentino   Monte Rio Cellars "The Bench" Orange, Lodi, California, 2023	<b>15 / 56</b>

## RED

Gamay   Domaine des Gaudets Morgon 'Côte du Py' Beaujolais, France 2022	<b>14 / 52</b>
Pinot Noir   Pike Road, Willamette Valley, Oregon 2022	<b>15 / 53</b>
Liatiko   Lyrarakis, Crete, Greece, 2022	<b>14 / 52</b>
Cabernet Franc, Malbec   Bonnet-Huteau, Cabecôt, Loire Valley, FR, 2021	<b>14 / 52</b>
Nebbiolo   Vietti 'Perbacco', Langhe, Piedmont, Italy, 2021	<b>21 / 80</b>
Montepulciano   Fattoria la Valentina "Spelt", Abruzzo, Italy, 2018	<b>16 / 60</b>
Tempranillo   La Rioja Alta "Viña Alberdi" Reserva, Rioja, Spain, 2018	<b>18 / 68</b>
Bordeaux Blend   Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2021	<b>17 / 64</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>8</b> <i>Freeport, Maine • 7% ABV</i>	<b>IRISH DRY STOUT, GUINNESS DRAUGHT</b> ..... <b>8</b> <i>Dublin, Ireland • 4.2% ABV</i>
<b>PILSNER, WISEACRE "TINY BOMB"</b> ..... <b>7</b> <i>Memphis, Tennessee • 4.5% ABV</i>	

## NON-ALCOHOLIC

<b>SPARKLING WHITE WINE</b> ..... <b>12</b> <i>Fritz Müller, Switzerland</i>	<b>FOUNTAIN SODA</b> ..... <b>3</b> <i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>
<b>LYRE'S ITALIAN ORANGE SPRITZ</b> ..... <b>14</b> <i>Sparkling Wine, Lyre's Italian Aperitif</i>	<b>CANNED SODA</b> ..... <b>1.5</b> <i>Cherry Coke, Coke Zero, Dr Pepper, Diet Dr Pepper, Fresca, Barqs Root Beer</i>
<b>LEMON ELDERFLOWER SPRITZ</b> ..... <b>13</b> <i>Lemon, Elderflower Syrup, Sparkling Wine</i>	<b>ICED TEA</b> ..... <b>3</b> <i>Sweet, Unsweet, Half &amp; Half, Arnold Palmer</i>
<b>ST. AGRESTIS PHONY NEGRONI</b> ..... <b>14</b>	<b>SAN PELLEGRINO / ACQUA PANNA</b> ..... <b>4</b>