

SOUP AND SALADS

CAESAR NF ADD CHICKEN +\$6, SALMON* +\$9, OR BURRATA +\$5	13
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
LITTLE GEM SALAD GF, 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, V	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	18
<i>maryland-style crab dip, cheddar, charred scallion oil, fried saltines</i>	
YELLOWTAIL CRUDO* GF, NF, SF, DF	21
<i>hamachi, coconut green curry sauce, cilantro oil, fried shallot</i>	
BURRATA NF, V	16
<i>burrata, shaved cucumber & roasted mushrooms, rice wine vin, house chili crisp, grilled naan</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 & 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	16
<i>fried chicken breast, harissa honey glaze, celery seed slaw, toasted potato bun</i>	

ENTREES

CHICKEN BISCUIT* SERVED WITH CHOICE OF HOME FRIES, FRUIT OR SIDE CAESAR +2	14
<i>fresh baked dill biscuit, fried chicken breast, rosemont spread, harissa honey glaze, sunny side egg</i>	
BREAKFAST BURRITO SF SERVED WITH CHOICE OF HOME FRIES, FRUIT OR SIDE CAESAR +2	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 SERVED WITH CHOICE OF HOME FRIES, FRUIT OR SIDE CAESAR +2	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, V	17
<i>spiced tomato sauce, baked eggs, burrata, ciabatta</i>	
MAYOR'S BREAKFAST* SF	16
<i>two eggs your way, home fries, choice of toast or pancake, choice of bacon or sausage</i>	
PEACH PANCAKES SF, V	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 V	6
<i>espresso, vanilla ice cream, pirouline cookie</i>	
APPLE CRISP SF, NF, V	7
<i>roasted apples, oat crisp, cinnamon & brown sugar ice cream</i>	
BLONDIE 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

9.03.24

*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
add strawberry sweet cream +.50 • add pumpkin sweet cream +.75

DRIP COFFEE Regular / Decaf	3.5 (12oz)	CHAI LATTE	4.25 (12oz)
DOUBLE ESPRESSO	3.25	PUMPKIN SPICE LATTE	4.95 (12oz)
AMERICANO	3.5 (12oz)	PUMPKIN SPICE SHAKEN ESPRESSO	4.95 (12oz)
COLD BREW	4.5 (12oz)	CARAMEL MACCHIATO	5 (12oz)
LATTE / CAPPUCINO	4.25 (12oz)	MATCHA TEA LATTE	4.95 (12oz)

NON-ALCOHOLIC

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

COCKTAILS

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

WINES BY THE GLASS

ASK ABOUT OUR DAILY WINE FEATURES!

SPARKLING

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

WHITE

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

ROSE AND ORANGE

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

RED

Gamay Domaine des Gaudets Morgon 'Côte du Py'	14 / 52
Beaujolais, France 2022	
Pinot Noir Pike Road,	15 / 53
Willamette Valley, Oregon 2022	
Liatiko Lyrarakis, Crete, Greece, 2022	14 / 52
Rhone Blend Jean-Luc Colombo "Les Abeilles",	14 / 52
Côtes du Rhône, France, 2021	
Nebbiolo Vietti 'Perbacco',	21 / 80
Langhe, Piedmont, Italy, 2021	
Montepulciano Fattoria la Valentina "Spelt",	16 / 60
Abruzzo, Italy, 2018	
Tempranillo CVNE "Cune Reserva",	19 / 72
Rioja, Spain, 2019	
Bordeaux Blend Cru Monplaisir Bordeaux Supérieur,	17 / 64
Bordeaux, France 2021	
Cabernet Blend Painted Fields "Curse of Knowledge",	14 / 52
Sierra Foothills, California, 2021	
Cabernet Sauvignon Silver Ghost,	18 / 68
Napa Valley, California, 2022	

DRAFT BEER

IPA, MAINE "LUNCH"	8	IRISH DRY STOUT, GUINNESS DRAUGHT	8
<i>Freeport, Maine • 7% ABV</i>		<i>Dublin, Ireland • 4.2% ABV</i>	
PILSNER, WISEACRE "TINY BOMB"	7		
<i>Memphis, Tennessee • 4.5% ABV</i>			