

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* 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>	
SWEET POTATO POUND CAKE SF	9
<i>cream cheese icing, walnut streusel</i>	

SOUP AND SALADS

ADD CHICKEN +\$6 | SALMON* +\$9 | BURRATA +\$5

CAESAR NF	13
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
LITTLE GEM SALAD NF, SF	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>	

HAND-HELDS

CHOICE OF: HOME FRIES | FRUIT | SIDE CAESAR +2

BREAKFAST SANDWICH* NF IMPOSSIBLE SAUSAGE +1	11
<i>fried egg, rosemont spread, american cheese, choice of bacon or sausage, toasted english muffin</i>	
THE BURGER NF, SF	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>smoked 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* NF SERVED WITH CHOICE OF HOME FRIES, FRUIT OR SIDE CAESAR +2	15
<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 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>	
MEDITERRANEAN OMELETTE GF, NF, SF, V SERVED WITH CHOICE OF HOME FRIES, FRUIT OR SIDE CAESAR +2	17
<i>wilted greens, tomato, olive, feta add bacon or sausage +2</i>	
STEAK & POTATO BOWL* NF, SF, V	16
<i>shaved steak, home fries, sauteed onions & peppers, fried cheese curds, chipotle aioli, poached egg</i>	
BISCUIT AND LOX* NF, SF	18
<i>fresh baked dill biscuit, rosemont spread, pastrami-smoked salmon, shaved cucumber, capers, red onion</i>	
EGGS IN PURGATORY* NF, SF, V	17
<i>spiced tomato sauce, baked eggs, burrata, toasted ciabatta</i>	
MAYOR'S BREAKFAST* NF, SF	16
<i>two eggs your way, home fries, toast, choice of bacon or sausage</i>	
PUMPKIN PIE FRENCH TOAST NF, SF, V	14
<i>maple-whipped ricotta, graham cracker crumble</i>	
DUTCH APPLE PANCAKES SF, V	14
<i>two pancakes, walnut streusel, spiced apple compote, cream cheese icing</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, prouline cookie</i>	
APPLE CRISP NF, SF, V	7
<i>roasted apples, oat crisp, cinnamon & brown sugar ice cream</i>	
BLONDIE NF, V	8
<i>warmed blonde brownie, chocolate chips, chocolate sauce, vanilla ice cream</i>	
HOUSE MADE CAKE	MP
<i>ask server for details</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

10.23.24

*These items may be served undercooked or raw. 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

OLD FASHIONED	15	APEROL SPRITZ	15
<i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>		<i>Aperol, Club Soda, Prosecco</i>	
BLACK MANHATTAN	17	HUGO SPRITZ	15
<i>Bonded Rye, Amaro, Angostura & Orange Bitters, Luxardo Cherry</i>		<i>St-Germain, Club Soda, Prosecco, Mint</i>	
DIRTY MARTINI	16	LIMONCELLO SPRITZ	15
<i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>		<i>Limoncello, Club Soda, Prosecco</i>	
ESPRESSO MARTINI	16	NEGRONI	15
<i>Coffee Liqueur, Ketel One Vodka, Fresh Espresso, Rich Demerara</i>		<i>London Dry Gin, Campari, Cocchi Dopo Teatro</i>	
MARGARITA	14	POMEGRANATE RICKEY	15
<i>El Jimador Blanco, Lime, Agave, Orange Liqueur</i>		<i>Gin, Pama Liqueur, Lemon, Mint, Soda</i>	
		PARIS, TEXAS	15
		<i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>	

WINES BY THE GLASS

ASK ABOUT OUR DAILY WINE FEATURES!

SPARKLING

	GLASS / BTL.
Prosecco Isotta Manzoni 'Cuvée Giuliana', 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

Sauvignon Blanc Elizabeth Spencer "Special Cuvee", Mendocino, California, 2022	15 / 56
Sauvignon Blanc Le Garenne, Sancerre, France, 2023	20 / 76
Arneis Paitin "Elisa", Roero, Piedmont, Italy, 2022	15 / 56
Favorita Marziano Abbona "Valle dell'Olmo", Langhe, Piedmont, Italy, 2023	14 / 52
Chenin Blanc Château Moncontour "La Manoca", Vouvray, France, 2022	15 / 56
Grüner Veltliner Stadt Krems 'Kremstal', Niederösterreich, Austria	14 / 52
Pinot Gris Archery Summit 'Vireton', Willamette Valley, Oregon 2023	14 / 52
Riesling Robert Klingenfus "Signature", Alsace, France, 2021	15 / 56
Chardonnay Domaine de la Denante "Mâcon-Verzé", Burgundy, France, 2022	15 / 56
Chardonnay Timbre "Opening Act", Central Coast, California, 2021	16 / 60

ROSE AND ORANGE

	GLASS / BTL.
Provence Blend Triennes Rose, Provence, France, 2022	15 / 56
Vermentino Monte Rio Cellars "The Bench" Orange, Lodi, California, 2023	15 / 56

RED

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

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>			