

## SHAREABLES

<b>WHITE BEAN DIP</b> NF .....	14
<i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	
<b>CRAB DIP</b> NF .....	19
<i>maryland-style crab dip, cheddar, fried saltines</i>	
<b>YELLOWTAIL CRUDO*</b> GF, NF, DF .....	22
<i>hamachi, watermelon &amp; miso vinaigrette, pickled watermelon rind, garlic aioli</i>	
<b>SMOKED SALMON BLINI*</b> NF, SF .....	23
<i>blini, rosemont spread, pastrami-cured salmon, cucumber salad, smoked salmon roe</i>	

## SOUP AND SALADS

ADD BURRATA +5 | CHICKEN +7 | SALMON\* +13 | STEAK\* +14

<b>CAESAR</b> NF .....	14
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
<b>LITTLE GEM SALAD</b> NF, SF .....	15
<i>little gem romaine, peas, ricotta vinaigrette, parmesan, mint, crispy prosciutto</i>	
<b>GRILLED CHEESE &amp; TOMATO SOUP</b> NF, SF, V .....	16
<i>gruyère, fontina, american, colby jack, grilled sourdough   ADD TOMATO &amp; BACON +4</i>	

## HAND-HELDS

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

<b>BREAKFAST SANDWICH*</b> NF, SF .....	15
<i>fried egg, rosemont spread, american cheese, choice of bacon or sausage, toasted potato bun</i>	
<b>SUB TURKEY BACON OR IMPOSSIBLE SAUSAGE +1</b>	
<b>THE BRUNCH BURGER</b> NF, SF .....	21
<i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, bacon, sunny side egg, toasted potato bun</i>	
<b>GRILLED CHICKEN CAESAR WRAP</b> NF .....	16
<i>grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons</i>	
<b>TURKEY &amp; BACON MELT WITH AVOCADO</b> NF, SF .....	17
<i>smoked turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i>	

## ENTREES

<b>CHICKEN BISCUIT*</b> NF   SERVED WITH CHOICE OF HOME FRIES, FRUIT, OR SIDE CAESAR +2 .....	19
<i>fresh baked dill biscuit, fried chicken breast, sausage gravy, sunny side egg</i>	
<b>BREAKFAST BURRITO</b> SF   SERVED WITH CHOICE OF HOME FRIES, FRUIT, OR SIDE CAESAR +2 .....	21
<i>marinated steak tips, sautéed onions &amp; peppers, home fries, scrambled eggs, cheddar, chipotle aioli, roasted tomato salsa</i>	
<b>CRABCAKE BENEDICT*</b> NF   CHOICE OF HOME FRIES, FRUIT, OR SIDE CAESAR (+2) .....	33
<i>toasted english muffin, maryland style crabcake, old bay bearnaise, poached egg, avocado spread, citrus &amp; fennel salad</i>	
<b>STEAK &amp; EGGS*</b> NF, SF .....	36
<i>seared hanger steak, 2 eggs sunny side up, beet chimichurri, home fries</i>	
<b>EGGS IN PURGATORY*</b> NF, SF, V .....	19
<i>spiced tomato sauce, baked eggs, burrata, toasted ciabatta</i>	
<b>MAYOR'S BREAKFAST*</b> NF, SF .....	18
<i>two eggs your way, home fries, toast, choice of bacon or sausage   ADD PANCAKE +4</i>	
<b>CARIBBEAN SHRIMP &amp; GRITS</b> GF, NF, SF .....	25
<i>jerk marinated shrimp, coconut grits, pineapple &amp; cilantro</i>	
<b>PEACH PANCAKES</b> SF .....	21
<i>two pancakes, almond streusel, spiced peach compote, cream cheese icing, choice of bacon or sausage</i>	

## SIDES

5

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

## DESSERTS

<b>AFFOGATO</b> V .....	7
<i>espresso, vanilla ice cream, pirouline cookie</i>	
<b>MANGO PIE</b> NF, SF, V .....	11
<i>housemade crust, creamy mango custard, whipped cream, lime, coconut</i>	
<b>WHITE CHOCOLATE CHEESECAKE</b> SF .....	12
<i>graham cracker crust, caramel sauce, chocolate sauce, toasted peanuts</i>	
<b>CRÈME BRULÉE</b> NF, SF, GF .....	13
<i>vanilla bean crème brûlée, caramelized sugar, lemon macerated berries</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

4.2.25

\*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 sweet cream +.75

<b>DRIP COFFEE</b> Regular / Decaf .....	<b>4</b> (12oz)	<b>LATTE / CAPPUCINO</b> .....	<b>4.75</b> (12oz)
<b>DOUBLE ESPRESSO</b> .....	<b>4</b>	<b>CHAI LATTE</b> .....	<b>4.95</b> (12oz)
<b>AMERICANO</b> .....	<b>4</b> (12oz)	<b>MATCHA TEA LATTE</b> .....	<b>4.95</b> (12oz)
<b>COLD BREW</b> .....	<b>5</b> (12oz)	<b>CARAMEL MACCHIATO</b> .....	<b>4.95</b> (12oz)

## NON-ALCOHOLIC

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

## COCKTAILS

<b>DIRTY MARTINI</b> .....	<b>18</b>	<b>APEROL SPRITZ</b> .....	<b>16</b>
<i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>		<i>Aperol, Club Soda, Prosecco</i>	
<b>ESPRESSO MARTINI</b> .....	<b>16</b>	<b>HUGO SPRITZ</b> .....	<b>16</b>
<i>Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara, Lemon Oil</i>		<i>St-Germain, Club Soda, Prosecco, Mint</i>	
<b>MARGARITA</b> .....	<b>15</b>	<b>LIMONCELLO SPRITZ</b> .....	<b>16</b>
<i>El Jimador Blanco, Lime, Agave, Orange Liqueur</i>		<i>Limoncello, Club Soda, Prosecco</i>	
<b>POMEGRANATE RICKEY</b> .....	<b>15</b>	<b>BLOODY MARY</b> .....	<b>14</b>
<i>Gin, Pama Liqueur, Lemon, Mint, Soda</i>		<i>Vodka, Demetri's Tomato Juice, Citrus, Olive</i>	
<b>PARIS, TEXAS</b> .....	<b>15</b>	<b>MIMOSA</b> .....	<b>14</b>
<i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>		<i>Prosecco, Fresh Squeezed Orange Juice</i>	

## WINES BY THE GLASS

SPARKLING	GLASS / BTL.	ROSE AND ORANGE	GLASS / BTL.
Prosecco   Isotta Manzoni 'Cuvée Giuliana',	<b>14 / 52</b>	Provence Blend   Triennes Rose, .....	<b>16 / 60</b>
Veneto, Italy, NV		Provence, France, 2022	
Cava Blend   Raventós i Blanc, Blanc de Blanc,	<b>15 / 56</b>	Vermentino   Monte Rio Cellars "The Bench" Orange, .....	<b>15 / 56</b>
Catalonia, Spain, 2021		Lodi, California, 2023	
Cremant   Aimery Cremant de Limoux, .....	<b>14 / 52</b>	Hondarrabi Beltza, Zuri   Txomin Etxaniz Rosado .....	<b>16 / 60</b>
Languedoc-Roussillon, France, NV		Getariako-Txakolina, Spain, 2023	
<b>WHITE</b>		<b>RED</b>	
Sauvignon Blanc   Elizabeth Spencer "Special Cuvee", .....	<b>15 / 56</b>	Schiava   Wilhelm Walch "Prendo" .....	<b>14 / 52</b>
Mendocino, California, 2023		Alto Adige, Italy, 2024	
Sauvignon Blanc   Domaine Girault "Le Grand Moulin", .....	<b>20 / 76</b>	Pinot Noir   Raptor Ridge "Barrel Select" .....	<b>19 / 72</b>
Sancerre, France, 2023		Willamette Valley, Oregon 2023	
Chenin Blanc   Château Moncontour "La Manoca" .....	<b>15 / 56</b>	Rhone Blend   Piaugier "La Grange" .....	<b>14 / 52</b>
Vouvray, France, 2023		Côtes du Rhône, France, 2021	
Cortese   Villa Sparina "Gavi di Gavi" .....	<b>16 / 60</b>	Nebbiolo   Marchesi di Gresy Martinenga Langhe, .....	<b>19 / 72</b>
Piedmont, Italy, 2023		Piedmont, Italy, 2022	
Pinot Gris   Archery Summit 'Vireton', .....	<b>14 / 52</b>	Montepulciano   Valle Reale "Vigneto di Popoli" .....	<b>16 / 60</b>
Willamette Valley, Oregon 2023		Abruzzo, Italy, 2017	
Riesling   S.A. Prum "Blue" Trocken .....	<b>15 / 56</b>	Tempranillo   La Rioja Alta Viña Alberdi .....	<b>20 / 76</b>
Mosel, Germany, 2022		Rioja, Spain, 2019	
Albariño   Benito Santos "Saiar" .....	<b>16 / 60</b>	Bordeaux Blend   Cru Monplaisir Bordeaux Supérieur, .....	<b>17 / 64</b>
Rias Baixas, Spain, 2023		Bordeaux, France 2021	
Timorasso   Claudio Mariotto "Derthona" .....	<b>15 / 56</b>	Cabernet Blend   Painted Fields "Curse of Knowledge" .....	<b>15 / 56</b>
Colli Tortonesi, Piedmont, Italy, 2022		Sierra Foothills, California, 2023	
Chardonnay   Domaine de la Denante "Pouilly-Fuissé", .....	<b>20 / 76</b>	Cabernet Sauvignon   Silver Ghost .....	<b>19 / 72</b>
Burgundy, France, 2022		Napa Valley, California, 2023	
Chardonnay   Timbre "Opening Act", .....	<b>16 / 60</b>		
Central Coast, California, 2022			

## DRAFT BEER

<b>IPA, MAINE "LUNCH"</b> .....	<b>9</b>	<b>IRISH DRY STOUT, GUINNESS DRAUGHT</b> .....	<b>8</b>
<i>Freeport, Maine • 7% ABV</i>		<i>Dublin, Ireland • 4.2% ABV</i>	
<b>PILSNER, WISEACRE "TINY BOMB"</b> .....	<b>8</b>		
<i>Memphis, Tennessee • 4.5% ABV</i>			