

SHAREABLES

WHITE BEAN DIP NF	14
<i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	
CRAB DIP NF	19
<i>maryland-style crab dip, cheddar, fried saltines</i>	
YELLOWTAIL CRUDO* GF, NF, DF	22
<i>hamachi, watermelon & miso vinaigrette, pickled watermelon rind, garlic aioli</i>	

SOUP AND SALADS

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

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

HAND-HELDS

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

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

ENTREES

CHICKEN BISCUIT* 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>	
BREAKFAST BURRITO SF SERVED WITH CHOICE OF HOME FRIES, FRUIT, OR SIDE CAESAR +2	21
<i>marinated steak tips, sautéed onions & peppers, home fries, scrambled eggs, cheddar, chipotle aioli, roasted tomato salsa</i>	
CRABCAKE BENEDICT* 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 & fennel salad</i>	
STEAK & EGGS* NF, SF	36
<i>seared hanger steak, 2 eggs sunny side up, beet chimichurri, home fries</i>	
EGGS IN PURGATORY* NF, SF, V	19
<i>spiced tomato sauce, baked eggs, burrata, toasted ciabatta</i>	
MAYOR’S BREAKFAST* NF, SF	18
<i>two eggs your way, home fries, toast, choice of bacon or sausage ADD PANCAKE +4</i>	
CARIBBEAN SHRIMP & GRITS GF, NF, SF	25
<i>jerk marinated shrimp, coconut grits, pineapple & cilantro</i>	
PEACH PANCAKES 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

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

6.03.25

*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 22 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

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

NON-ALCOHOLIC

SPARKLING WHITE WINE	13	ST. AGRESTIS PHONY NEGRONI	14
<i>Fritz Müller, Switzerland</i>			
PINOT NOIR	14	FOUNTAIN SODA	3
<i>Leitz “Zero Point Five”, Baden, Germany</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>			

COCKTAILS

DIRTY MARTINI	18	APEROL SPRITZ	16
<i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>		<i>Aperol, Club Soda, Prosecco</i>	
ESPRESSO MARTINI	16	HUGO SPRITZ	16
<i>Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara, Lemon Oil</i>		<i>St-Germain, Club Soda, Prosecco, Mint</i>	
STRAWBERRY SZECHUAN MARGARITA	17	LIMONCELLO SPRITZ	16
<i>Lalo Tequila, Cocchi Rosa, Strawberry, Lime, Agave, Szechuan Salt</i>		<i>Limoncello, Club Soda, Prosecco</i>	
POMEGRANATE RICKEY	15	BLOODY MARY	14
<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

SPARKLING	GLASS / BTL.	ROSE AND ORANGE	GLASS / BTL.
Prosecco Isotta Manzoni ‘Cuvée Giuliana’,	14 / 52	Provence Blend Triennes Rose,	16 / 60
Veneto, Italy, NV		Provence, France, 2022	
Cava Blend Raventós i Blanc, Blanc de Blanc,.....	15 / 56	Vermentino Monte Rio Cellars “The Bench” Orange,	15 / 56
Catalonia, Spain, 2021		Lodi, California, 2024	
Cremant Aimery Cremant de Limoux,	14 / 52	Hondarrabi Beltza, Zuri Txomin Etxaniz Rosado	16 / 60
Languedoc-Roussillon, France, NV		Getariako-Txakolina, Spain, 2023	
WHITE		RED	
Sauvignon Blanc Elizabeth Spencer “Special Cuvee”,	15 / 56	Schiava Elena Walch	16 / 60
North Coast, California, 2023		Alto Adige, Italy, 2024	
Sauvignon Blanc Domaine Girault “Le Grand Moulin”.	20 / 76	Pinot Noir Raptor Ridge “Barrel Select”.....	19 / 72
Sancerre, France, 2023		Willamette Valley, Oregon 2023	
Chenin Blanc Château Moncontour “La Manoca”	15 / 56	Rhone Blend Piaugier “La Grange”	14 / 52
Vouvray, France, 2023		Côtes du Rhône, France, 2021	
Cortese Ottosoldi Gavi	16 / 60	Nebbiolo Marchesi di Gresy Martinenga Langhe,	19 / 72
Piedmont, Italy, 2023		Piedmont, Italy, 2022	
Pinot Gris Archery Summit ‘Vireton’,	14 / 52	Montepulciano La Valentina “Spelt”	16 / 60
Willamette Valley, Oregon 2023		Abruzzo, Italy, 2020	
Riesling Kilberg “Vertigo”	15 / 56	Tempranillo La Rioja Alta Viña Alberdi	20 / 76
Mosel, Germany, 2024		Rioja, Spain, 2019	
Albariño Benito Santos “Saiair”	16 / 60	Bordeaux Blend Cru Monplaisir Bordeaux Supérieur,	17 / 64
Rias Baixas, Spain, 2023		Bordeaux, France 2021	
Garganega Balestri Valda Soave Classico	14 / 52	Cabernet Blend Painted Fields “Curse of Knowledge”	15 / 56
Veneto, Italy, 2023		Sierra Foothills, California, 2023	
Chardonnay Domaine de la Denante “Pouilly-Fuissé”,	20 / 76	Cabernet Sauvignon Silver Ghost	19 / 72
Burgundy, France, 2022		Napa Valley, California, 2023	
Chardonnay Textbook	16 / 60		
Sonoma Coast, California, 2023			

DRAFT BEER

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