

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>	
STRAWBERRY BISCUITS NF, SF	4.5 EA 3 FOR 12
<i>sweet biscuit, strawberries, lemon & szechuan glaze</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, 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

7.02.25

*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’, Veneto, Italy, NV	14 / 52	Provence Blend Triennes Rose, Provence, France, 2022	16 / 60
Cava Blend Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021	15 / 56	Vermentino Monte Rio Cellars “The Bench” Orange, Lodi, California, 2024	15 / 56
Cremant Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV	14 / 52	Hondarrabi Beltza, Zuri Txomin Etxaniz Rosado Getariako-Txakolina, Spain, 2023	16 / 60
WHITE		RED	
Sauvignon Blanc Elizabeth Spencer “Special Cuvee”, North Coast, California, 2023	15 / 56	Schiava Elena Walch Alto Adige, Italy, 2024	16 / 60
Sauvignon Blanc Domaine Girault “Le Grand Moulin” Sancerre, France, 2023	20 / 76	Pinot Noir Raptor Ridge “Barrel Select” Willamette Valley, Oregon 2023	19 / 72
Chenin Blanc Château Moncontour “La Manoca” Vouvray, France, 2023	15 / 56	Rhone Blend Piaugier “Sablet” Côtes du Rhône, France, 2022	15 / 56
Cortese Ottosoldi Gavi Piedmont, Italy, 2023	16 / 60	Nebbiolo Marchesi di Gresy Martinenga Langhe, Piedmont, Italy, 2022	19 / 72
Pinot Gris Archery Summit ‘Vireton’, Willamette Valley, Oregon 2023	14 / 52	Montepulciano La Valentina “Spelt” Abruzzo, Italy, 2020	16 / 60
Riesling Kilberg “Vertigo” Mosel, Germany, 2024	15 / 56	Tempranillo La Rioja Alta Viña Alberdi Rioja, Spain, 2019	20 / 76
Albariño Terras Gauda “O Rosal” Rias Baixas, Spain, 2023	18 / 68	Bordeaux Blend Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2021	17 / 64
Garganega Balestri Valda Soave Classico Veneto, Italy, 2023	14 / 52	Cabernet Blend Painted Fields “Curse of Knowledge” Sierra Foothills, California, 2023	15 / 56
Chardonnay Domaine de la Denante “Pouilly-Fuissé”, Burgundy, France, 2022	20 / 76	Cabernet Sauvignon Silver Ghost Napa Valley, California, 2023	19 / 72
Chardonnay Textbook Sonoma Coast, California, 2023	16 / 60		

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>			