

## 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> NF .....	21
<i>marinated hearts of palm, ponzu, passion fruit curd, puffed wild rice</i>	
<b>ROOT VEGETABLE TARTINE</b> SF .....	16
<i>toasted sourdough, butternut squash-honey spread, roasted carrots &amp; beets, pickled aji dulce pepper, maple-mustard vinaigrette, goat cheese, frisée</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, 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>SHORT RIB BENEDICT*</b> NF   SERVED WITH CHOICE OF HOME FRIES, FRUIT, OR SIDE CAESAR +2 .....	26
<i>toasted english muffin, braised short rib, mushroom duxelle, hollandaise, poached egg, fried onion</i>	
<b>STEAK &amp; EGGS*</b> NF, SF .....	41
<i>seared hanger steak, 2 eggs sunny side up, beet chimichurri, home fries</i>	
<b>EGGS IN PURGATORY*</b> NF, SF, V .....	18
<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 .....	26
<i>jerk marinated shrimp, coconut grits, pineapple &amp; cilantro</i>	
<b>CRANBERRY PANCAKES</b> SF .....	21
<i>two pancakes, almond streusel, spiced cranberry &amp; apple 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>ROOT BEER FLOAT</b> GF, NF, SF, V .....	10
<i>vanilla ice cream, IBC root beer, whipped cream, cherry</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, V .....	12
<i>graham cracker crust, caramel sauce, chocolate sauce, toasted peanuts</i>	
<b>CRÈME BRULÉE</b> GF, NF, SF, V .....	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

1.30.26

\*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 cold foam +.75 • add seasonal cold foam +1.5

<b>DRIP COFFEE</b> .....	<b>4</b> (12oz)	<b>CHAI LATTE</b> .....	<b>5.25</b> (12oz)
<b>DOUBLE ESPRESSO</b> .....	<b>4</b>	<b>MATCHA LATTE</b> .....	<b>5.25</b> (12oz)
<b>AMERICANO</b> .....	<b>4</b> (12oz)	<b>CARAMEL MACCHIATO</b> .....	<b>5.50</b> (12oz)
<b>COLD BREW</b> .....	<b>5</b> (12oz)	<b>CLOUD NINE ICED LATTE</b> .....	<b>6.75</b> (12oz)
<b>LATTE / CAPPUCINO</b> .....	<b>5</b> (12oz)	<b>BEE MINE LATTE</b> .....	<b>6</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>Leitz "Zero Point Five", Baden, Germany</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>ELDERFLOWER SPRITZ</b> .....	<b>14</b>		
<i>N/A Elderflower Liqueur, Mint, Sparkling Wine, Soda</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</i>		<i>St-Germain, Club Soda, Prosecco, Mint</i>	
<b>PINEAPPLE MARGARITA</b> .....	<b>16</b>	<b>UME SPRITZ</b> .....	<b>17</b>
<i>Tequila or Mezcal, Oloroso Sherry, Lime, Pineapple Cordial, Tajín</i>		<i>Plum Sake, Prosecco, Ginger-Apple-Pink Peppercorn Sparkling Water</i>	
<b>TOM COLLINS</b> .....	<b>15</b>	<b>BLOODY MARY</b> .....	<b>14</b>
<i>Gin, Lemon, Soda, Orange &amp; Cherry</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

<b>SPARKLING</b>	GLASS / BTL.	<b>ROSE AND ORANGE</b>	GLASS / BTL.
Prosecco   Isotta Manzoni 'Cuvée Giuliana',	<b>14 / 52</b>	Sangiovese   Carpineto Dogajolo Rosato	<b>14 / 52</b>
Veneto, Italy, NV		Tuscany, Italy, 2023	
Cava Blend   Raventós i Blanc, Blanc de Blanc,	<b>15 / 56</b>	Gruner Veltliner Blend   Michael Gindl "Michi's Farm"	<b>16 / 60</b>
Catalonia, Spain, 2021		Weinviertel, Austria, 2023	
Cremant   Aimery Cremant de Limoux,	<b>14 / 52</b>	<b>RED</b>	
Languedoc-Roussillon, France, NV		Pinot Noir   Raptor Ridge "Barrel Select"	<b>19 / 72</b>
<b>WHITE</b>		Willamette Valley, Oregon 2023	
Riesling   Gunther Steinmetz Trocken	<b>14 / 52</b>	Nebbiolo   Marchesi di Gresy Martinenga Langhe,	<b>19 / 72</b>
Mosel, Germany, 2023		Piedmont, Italy, 2023	
Gruner Veltliner   Schodl "Löss & Lehm"	<b>14 / 52</b>	Grenache   Yalumba Bush Vine	<b>16 / 60</b>
Weinviertel, Austria, 2024		Barossa, Australia, 2023	
Sauvignon Blanc   Elizabeth Spencer "Special Cuvee",	<b>15 / 56</b>	Nero Bueno   Cincinnato "Polluce"	<b>15 / 56</b>
North Coast, California, 2023		Lazio, Italy 2022	
Sauvignon Blanc   Domaine de la Villaudiere	<b>20 / 76</b>	Montepulciano   Valle Reale "Vigneto di Popoli"	<b>16 / 60</b>
Sancerre, France, 2023		Abruzzo, Italy, 2017	
Pinot Blanc   The Furst	<b>15 / 56</b>	Tempranillo   La Rioja Alta Viña Alberdi	<b>21 / 80</b>
Alsace, France, 2022		Rioja, Spain, 2020	
Chenin Blanc   Château Moncontour "La Manoca"	<b>15 / 56</b>	Bordeaux Blend   Cru Monplaisir Bordeaux Supérieur,	<b>18 / 68</b>
Vouvray, France, 2024		Bordeaux, France 2021	
Pinot Gris   Archery Summit 'Vireton',	<b>14 / 52</b>	Cabernet Blend   Painted Fields "Curse of Knowledge"	<b>15 / 56</b>
Willamette Valley, Oregon 2024		Sierra Foothills, California, 2023	
Treixadura   The Flower and the Bee	<b>16 / 60</b>	Cabernet Sauvignon   Silver Ghost	<b>19 / 72</b>
Rias Baixas, Spain, 2024		Napa Valley, California, 2023	
Chardonnay   Maison de la Denante Saint-Verán	<b>17 / 64</b>	Syrah   Combiér Collines Rhodaniennes,	<b>17 / 64</b>
Burgundy, France, 2023		Rhone Valley, France, 2023	
Chardonnay   Textbook	<b>16 / 60</b>		
Sonoma Coast, California, 2023			

## 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>			