

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	21
<i>maryland-style crab dip, cheddar, fried saltines</i>	
YELLOWTAIL CRUDO* NF	21
<i>marinated hearts of palm, ponzu, passion fruit curd, puffed wild rice</i>	

SOUP AND SALADS

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

CAESAR NF	16
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
LITTLE GEM SALAD NF, SF	16
<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, SF	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, SF	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>	
SHORT RIB BENEDICT* 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>	
STEAK & EGGS* NF, SF	41
<i>seared hanger steak, 2 eggs sunny side up, beet chimichurri, home fries</i>	
EGGS IN PURGATORY* NF, SF, V	18
<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	26
<i>jerk marinated shrimp, coconut grits, pineapple & cilantro</i>	
CRANBERRY PANCAKES SF	21
<i>two pancakes, almond streusel, spiced cranberry & 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

AFFOGATO V	7
<i>espresso, vanilla ice cream, pirouline cookie</i>	
ROOT BEER FLOAT GF, NF, SF, V	10
<i>vanilla ice cream, IBC root beer, whipped cream, cherry</i>	
MANGO PIE NF, SF, V	11
<i>housemade crust, creamy mango custard, whipped cream, lime, coconut</i>	
WHITE CHOCOLATE CHEESECAKE SF, V	12
<i>graham cracker crust, caramel sauce, chocolate sauce, toasted peanuts</i>	
VANILLA PANNA COTTA	13
<i>passion fruit caramel, hazelnut honey crunch</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

4.2.26

*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

DRIP COFFEE	4 (12oz)	CHAI LATTE	5.75 (12oz)
DOUBLE ESPRESSO	3.50	MATCHA LATTE	5.75 (12oz)
AMERICANO	3.50 (12oz)	CARAMEL MACCHIATO	6 (12oz)
COLD BREW	5 (12oz)	RASPBERRY DANISH ICED LATTE	8 (12oz)
LATTE / CAPPUCCINO	5.50 (12oz)	CARROT CAKE ICED LATTE	8 (12oz)

NON-ALCOHOLIC

SPARKLING WHITE WINE	13	ST. AGRESTIS PHONY NEGRONI	14
<i>Fritz Müller, Switzerland</i>		FOUNTAIN SODA	3
SPARKLING ROSE	15	<i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>	
<i>Leitz Zero, Germany</i>		ICED TEA	3
LYRE'S ITALIAN ORANGE SPRITZ	14	<i>Sweet, Unsweet, Half & Half, Arnold Palmer</i>	
<i>Sparkling Wine, Lyre's Italian Aperitif</i>		SAN PELLEGRINO / ACQUA PANNA	4
ELDERFLOWER SPRITZ	14		
<i>N/A Elderflower Liqueur, Mint, Sparkling Wine, Soda</i>			

COCKTAILS

DIRTY MARTINI	18	APEROL SPRITZ	17
<i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>		<i>Aperol, Club Soda, Prosecco</i>	
ESPRESSO MARTINI	17	HUGO SPRITZ	17
<i>Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara</i>		<i>St-Germain, Club Soda, Prosecco, Mint</i>	
PINEAPPLE MARGARITA	16	BLOODY MARY	14
<i>Tequila or Mezcal, Oloroso Sherry, Lime, Pineapple Cordial, Tajín</i>		<i>Vodka, Demetri's Tomato Juice, Citrus, Olive</i>	
TOM COLLINS	15	MIMOSA	14
<i>Gin, Lemon, Soda, Orange & Cherry</i>		<i>Prosecco, Fresh Squeezed Orange Juice</i>	
PARIS, TEXAS	16		
<i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>			

WINES BY THE GLASS

SPARKLING	GLASS / BTL.	ROSE AND ORANGE	GLASS / BTL.
Prosecco Isotta Manzoni 'Cuvée Giuliana'	14 / 52	Grenache Gris Curran	15 / 56
Veneto, Italy, NV		Santa Barbara County, California, 2024	
Cava Blend Can Sumoi "Muntanya"	16 / 60	Pinot Noir Domaine Girault "Le Grand Moulin"	17 / 64
Catalonia, Spain, 2024		Sancerre, France, 2024	
Cremant Aimery Cremant de Limoux	14 / 52	Gruner Veltliner Blend Michael Gindl "Michi's Farm"	16 / 60
Languedoc-Roussillon, France, NV		Weinviertel, Austria, 2023	
WHITE		RED	
Riesling Apollo's Praise "Lahoma Vineyard"	14 / 52	Gamay Laurent Perrachon Fleurie	16 / 60
Seneca Lake, New York, 2024		Beaujolais, France, 2023	
Picpoul Domaine Cabrol Picpoul de Pinet	14 / 52	Pinot Noir Lemelson "Thea's Selection"	20 / 76
Languedoc, France, 2024		Willamette Valley, Oregon 2022	
Sauvignon Blanc Elizabeth Spencer "Special Cuvee"	15 / 56	Zweigelt Brunn	14 / 52
North Coast, California, 2024		Niederösterreich, Austria, 2022	
Sauvignon Blanc Domaine de la Villaudiere	21 / 80	Corvina Blend Ca' la Bionda Valpolicella Classico	16 / 60
Sancerre, France, 2023		Verona, Italy, 2023	
Gruner Veltliner Weingut Muller	15 / 56	Nebbiolo Marchesi di Gresy Martinenga Langhe,	19 / 72
Niederösterreich, Austria, 2024		Piedmont, Italy, 2023	
Melon de Bourgogne Domaine Gadais "Peninsula"	16 / 60	Rhone Blend Kivelstadt "Father's Watch"	16 / 60
Loire Valley, France, 2023		Sonoma County, California, 2023	
Albariño Terras Gauda "O Rosal"	18 / 68	Tempranillo La Rioja Alta Viña Alberdi	21 / 80
Rias Baixas, Spain, 2023		Rioja, Spain, 2020	
Vinho Verde Quinta do Ameal "Bico Amarelo"	14 / 52	Bordeaux Blend Cru Monplaisir Bordeaux Supérieur,	18 / 68
Minho, Portugal, 2023		Bordeaux, France 2022	
Chardonnay Domaine de la Perrière Chablis	20 / 76	Cabernet Sauvignon Silver Ghost	19 / 72
Burgundy, France, 2024		Napa Valley, California, 2024	
Chardonnay DeLoach	16 / 60		
Russian River Valley, 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>			