

STARTERS

DEVILED EGGS

chive, ikura caviar, nori \$9

SMOKED SALMON TARTINE

chive goat cheese, fennel-parsley salad \$14

AVOCADO TOAST

cherry tomato, chili flake, olive oil \$13

BLACK & BLUE SALAD

blackened sirloin steak, romaine hearts \$16

YOUNG TENDER MIXED LETTUCE

radish, feta, tarragon, hazelnut,
champagne vinaigrette \$13

ENTREES

8OZ PAINTED HILLS PRIME RIB OF BEEF

whipped yukon potato, butter poached asparagus,
horseradish chive crema, beef jus \$32

BUTTERMILK FRIED CHICKEN SANDWICH

pickles, cilantro, siracha aioli \$18

WAGYU BEEF BURGER

thick cut bacon, onion jam, arugula, smoked paprika
\$21

BRUNCHY

FRENCH TOAST

caramelized banana, walnut, whipped crème \$15

MAITAKE MUSHROOM EGG SKILLET

baby potato, goat cheese, mama lil peppers, chive,
buttermilk biscuit \$20

EGGS ANY WAY

bacon or sausage, baby potato, grilled rustic bread \$19

FRENCH OMELETTE

white cheddar, parsley, baby potato, brioche toast \$19

SHRIMP & GRITS

white cheddar grits, harissa butter sauce, grilled bread \$22

EGGS BENNY

classic preparation, english muffin, carlton farms smoked artisan ham,
hollandaise, baby potato \$21

SWEETS

BEIGNETS

Chantilly crème, rhubarb jam \$10

CHOCOLATE MOUSSE CAKE

sweet cream, hazelnut, malted milk crumble \$12