

BRUNCH MENU
AS OF 11-30-18



TOAST 7
cauliflower, caper, walnut, greens, citronette

BISCUITS & GRAVY 12
milk braised tasso ham, poached egg, chive

EVERYTHING CRUST 12
dill cured sea trout, cucumber, onion, caper, cultured cream

SCALLION PANCAKE 12
mushroom, peas, sesame, chili, soft scramble

PANCAKES 10
whipped, walnuts, peach, meringue

SESAME GRANOLA 8
whipped goat yogurt, blueberry, strawberry

EGGS YOUR WAY 8
potato, bacon hollandaise

SIDES

POTATOES, BACON HOLLANDAISE 4
BREAKFAST SAUSAGE 4
BACON 4

11 "BUBBE'S" MATZO BALL SOUP
broth, carrot, celery, dill, turnip, parsley (add Chicken \$2)

15 LAKE PERCH
chorizo, fried eggs, butter beans, pimento cheese

13 CHILAQUILES
tortilla, salsa guajillo, queso fresco, fried egg

14 SHRIMP & GRITS
crystal hot sauce shrimp, chow chow, crab boil sauce

14 TOSSED CHICKEN SALAD
grilled chicken, avocado, pickled coix seed, roasted squash, bitter greens, mint green goddess

14 CHEESEBURGER
onion, lettuce, pickle, American cheese, acorn sauce, fries

14 FRIED CHICKEN
pickles, szechuan, orange, coriander

15 FISH TACOS
chili, lime, radish, black mint, corn tortilla

hand crafted sodas

VIOLET BEAUREGRARDE 8
blueberry, butterfly tea, ginger, vanilla, "bratty bubbles"

DR. AYER'S SARSAPARILLA 8
sassafras, anise, smoke, ginger, licorice, "home remedy"

house curated mocktails

ISSAC NEWTON 8
apple butter, lemon, ginger, "a bump on the head"

RED RIDING HOOD 8
cranberry, ginger, cardamom, anise, "merry winter walk"