

BRUNCH MENU
as of 1-18-19



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

LOTUS BOMB 8
green tea, key lime, matcha, mint, "inner peace"

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