

## SMALL BITES

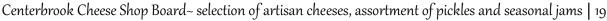
East Coast Oysters | 3/each • 34/dozen

Sourdough Boule~ house butter | 7

Add Ons: castelvetrano herb oil | 2 · homemade berry ricotta | 4

Edamame Guacamole~ tortilla chips | 15

Crab Rangoon Dip~ wonton chips | 15



Charcuterie Board~ selection of cured meats, assortment of pickles and seasonal jams  $\mid$  21

Selection from cheese & charcuterie board | 32

Add Ons: GF crackers | 1.5 · corchichons | 1.5 · cherry peppers | 1.5 castelvetrano olives | 2 · honeycomb | 2

## SMALL PLATES

French Onion Soup~ sourdough crouton, swiss, sherry, thyme | 12

Caesar Salad~ romaine, burnt lemon, capers, anchovy crumb, parmesan, cured egg yolk | 13

Roasted Beets~ red and golden beets, kiwi, cashews, honey labneh, dill | 14

Mussels ~ smoked chorizo, pickled fennel, roasted pepper pan sauce | 16

Tuna Nachos~ wonton chips, seaweed, sweet chili, wasabi crema | 16

## LARGE PLATES

Grits~ black pepper, smoked cheddar, italian sausage ragu, pickled things | 16

Quiche~ ham, leeks, cheddar, local greens | 16

Duck Benedict~ smoked duck pastrami, hollandaise, sourdough, breakfast potatoes | 17

Biscuits & Gravy~ sausage gravy, sunny eggs, breakfast potatoes | 17

Crispy Chicken Sandwich~ remoulade, house slaw, wickles, fries  $\mid$  18

Brunch Burger~ bacon, sunny egg, smoked cheddar, village sauce, fries | 19

+ Beyond | 2 • GF Bun | 1 • Truffle Aioli | 1

Reuben Sandwich~ pastrami, swiss, sauerkraut, comeback sauce, rye, fries | 20

BREAKFAST SIDES | 5

breakfast potatoes, fries, side salad, bacon

