

# B R U N C H

## B O A R D S

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**Bloody Mary Board** \*GF 22  
Grilled shrimp, applewood smoked bacon, deviled eggs, house-pickled vegetables, house made ricotta, tomato jam, sourdough toast, add any Bloody +8

**Breakfast Meat Board** \*GF 22  
Applewood smoked bacon, grilled pork roll, wild boar sausage, pork belly, beer mustard, sourdough toast

**Hummus Board** \*GF \*Vg 16  
Original & roasted red pepper hummus, celery & carrots, pita chips & warm pita

**Scotch Egg** 17  
Panko crusted wild boar sausage, free range soft boiled organic egg, frisee, beer mustard

**Avocado Toast** \*Vg 17  
Sliced avocado, fried egg, microgreens, pistachios, honey, chili crisp

**Whipped Ricotta** \*Vg 15  
House made ricotta, local honey, fennel pollen, toasted sourdough

## B E N E D I C T S

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Poached cage-free eggs, house made hollandaise sauce, English muffins, hash browns  
Sub gluten free bun +2.50

**Just the Eggs** \*Vg 17

**Fried Green Tomato** \*Vg 19

**Bacon** 21

**Pork Roll** 21

**Portobello Mushroom** \*Vg 19

**Fried Chicken** 24

**Crab Cake** 27

## B R E A K F A S T S

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**American Breakfast** \*GF 21  
Cage free eggs, hash browns, sourdough toast  
choice of: pork roll, sausage or bacon,  
sub pork belly (+5), sub egg whites (+3.50)  
add blueberry pancake or waffle +5

**Corned Beef Hash** \*GF 26  
Roasted potatoes, onions, shredded corned beef,  
over easy egg, fresh parsley

**Vegetable Frittata** \*GF, Vg 22  
Wild mushrooms, roasted red peppers,  
goat cheese, sourdough toast

**Cajun Shrimp & Grits** \*GF 19  
House-made cheesy grits, sautéed cajun shrimp,  
chorizo, garlic chili oil, parsley

**Bulgogi Steak & Eggs** 32  
Marinated skirt steak, house made kimchee,  
spicy marinated cucumbers, cage free eggs,  
sourdough toast

## F R E N C H T O A S T

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choice of bacon, sausage, or pork roll

**Classic French** \*Vg 18  
Brioche, powdered sugar

**Pear Crisp French Toast** \*Vg 20  
Brioche, brown sugar caramelized pears, cinnamon  
sugar crumble

**Berries & Cream French Toast** \*Vg 21  
Brioche, fresh berries, fresh house made whipped  
cream, powdered sugar

## P A N C A K E S

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Whipped butter & maple syrup

**Buttermilk Pancakes** \*Vg 16

**Blueberry Pancakes** \*Vg 18

**Chocolate Chip Pancakes** \*Vg 17

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**\*20% may be added to parties of 6 or more\***

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# B R U N C H

## S A L A D S

ADD GRILLED OR CRISPY CHICKEN +8  
ADD SHRIMP +9  
ADD MARINATED SKIRT STEAK +14

**Caesar Salad** 14  
Romaine, garlic croutons, parmigiano-reggiano,  
Caesar dressing

**Beet & Goat Cheese Salad** \*GF, Vg 16  
Arugula, roasted beets, candied walnuts,  
crumbled goat cheese, citrus-balsamic vinaigrette



## H A N D H E L D S

Sub gluten free bun +2.50

**Sunday Burger** 17  
Grilled angus beef burger,  
lettuce tomato, onion, brioche bun,  
choice of chips, fries or hash browns  
sub duck fat fries +6  
add cheddar +1, add bacon or pork roll +2.50,  
add bacon jam +3.50, add egg +2.50

**Sunday Sandwich** 14  
Pork roll, egg, cheddar, smoked ketchup,  
brioche bun, choice of chips, fries or hash browns  
sub applewood smoked bacon +1  
sub duck fat fries +6

**Portobello Sandwich** \*Vg 15  
Grilled portobello mushrooms, fresh mozzarella,  
basil purée, olive tapenade, brioche bun,  
choice of chips, fries or hash browns  
sub duck fat fries +5  
add chicken +8

**Fried Chicken Tower** 19  
Beer battered chicken breast, beer mustard,  
coleslaw, ciabatta roll  
choice of chips, fries, or hash browns  
sub duck fat fries +6  
add bacon jam +3.50  
add egg +2.50

**Always Sunny Cheesesteak** 24  
Thin sliced ribeye, sunnyside up egg, cherry  
peppers, onions, aged cheddar, hero roll

**Chicken & Waffle Sliders** 18  
Beer battered chicken breast,  
house-made waffles, bacon jam,  
bourbon-hot-honey-maple syrup

## K I D S \$10 for 10 & under

Scrambled Eggs & Bacon  
Blueberry Pancake & Fresh Fruit

Grilled Cheese & Fries  
Pasta W/Butter or Marinara  
Cheese Pizza

## B R U N C H S I D E S

Hand Cut Fries 6  
Duck Fat Fries 13  
2 Cage Free Eggs 5  
Sourdough Toast w/ Jam 3.75  
Hash Browns 6  
Devils Egg 2.75/EA  
Grilled Shrimp 9  
Fresh Fruit 8

Grilled Chicken 8  
Wild Boar Sausage 9  
Grilled Pork Roll 5  
Applewood Smoked Bacon 6  
Pork Belly 8  
Blueberry Pancake 6  
Waffle 6

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## M O S A S

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<b>Mimosa Flight</b> Seasonal selections	18
<b>Just The Bubbles</b> Prosecco split	9
<b>Mimosa</b> Prosecco, oj	6/14/28
<b>Bellini</b> Prosecco, peach nectar	6/14/28
<b>Sneaky Tiki</b> Bourbon, oj, pineapple, tiki bitters, prosecco	7/15/30
<b>Manmosa</b> Redemption Rye, maple, oj, bitters, prosecco	9/20

## B L O O D I E S

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<b>Bloody Flight</b>	18
<b>Bloody Mary</b> Prairie vodka, smoky rim, celery stick	13
<b>Bloody Mare</b> Gin Mare, olive juice Olive	14
<b>Bloody Kickin'</b> St. George green chili vodka pickled asparagus	14
<b>Bloody Maria</b> Tanteo chipotle tequila, bacon slice	14

## B R U N C H T A I L S

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<b>Bourbon Boost</b> Redemption bourbon, coffee liqueur, bourbon cream, cold brew	15
<b>Wake Me Up</b> Clyde Mays whiskey, Mr. Black coffee liqueur, cinna-nilla syrup, cold brew	15
<b>Spice Is Life</b> Lunazul Reposado, ancho verde, green chartreuse, lime, cucumber simple, basil, prosecco	15
<b>Rise &amp; Shine</b> Vanilla vodka, solerno, fresh oj, cinna-nilla, lemon, coconut cream	15
<b>Parfait All Day</b> Vanilla vodka, lemon curd-yogurt mix, granola, berries	15

## W I N E

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<b>Rose - The Pale by Sacha Lichine</b>	12
<b>Pinot Grigio - Banfi Le Rime</b>	10
<b>Pinot Gris - Rainstorm</b>	11
<b>Sauvignon Blanc - Crossings</b>	10
<b>Chardonnay - Kendall Jackson</b>	12
<b>Pinot Noir - Lyric by Etude</b>	12
<b>Malbec - Norton</b>	11
<b>Cabernet - Joel Gott</b>	12
<b>Merlot - McManis</b>	10
<b>Red or White Sangria</b>	
<b>Glass</b>	8
<b>1/2 pitcher</b>	15
<b>Full pitcher</b>	28



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