

B R U N C H

T O S H A R E

- Bloody Mary Board** *GF 21
Grilled shrimp, applewood smoked bacon, deviled eggs, house-pickled vegetables, house made ricotta, roasted red pepper jam, sourdough toast add Bloody Mary, mare, kickin' or Maria +8
- Breakfast Meat Board** *GF 22
Applewood smoked bacon, grilled pork roll, sausage, pork belly, beer mustard, sourdough toast
- Whipped Ricotta** *Vg 15
House made ricotta, honey, fennel pollen, sourdough
- Brunch Hummus Board** *Vg 16
Original & roasted red pepper hummus, celery & carrots, pita chips & warm pita bread
- Scotch Egg** 15
Wild boar sausage, soft boiled egg, panko, beer mustard
- Avocado Toast** *Vg 16
Sliced avocado, over easy egg, roasted pistachios, crumbled goat cheese, honey-chili crisp, microgreens

S A L A D S

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

- Caesar Salad** 14
Romaine, garlic croutons, parmigiana-reggiano, caesar dressing
- Beet & Goat Cheese** *Vg 16
Arugula, roasted beets, candied walnuts, crumbled goat cheese, citrus-balsamic vinaigrette

B E N E D I C T S

Poached eggs, house-made hollandaise, english muffins, choice of hash browns, fries, chips, sub duck fat fries +6 sub gluten free bun +2.50

- Fried Green Tomato** - 18
Bacon - 19
Pork Roll - 19
Portobello Mushroom - 18
Fried Chicken - 23
Crab Cake - 25

T H E G R I D D L E

- Pancakes** *Vg
Served with whipped butter, maple syrup
- Buttermilk** - 16
Blueberry - 18
Chocolate chip - 17
- French Toast** *Vg
Served with maple syrup & powdered sugar
Choice of bacon, sausage or pork roll
- Classic** - 18
Caramelized pears - 20
Berries & whipped cream - 21

B R E A K F A S T S

- American Breakfast** *GF 19
Cage free eggs, hash browns, choice of: pork roll, sausage or bacon, sub pork belly (+5), sub egg whites (+2.50) sourdough toast add buttermilk pancake or waffle +4
- Corned Beef Hash** 25
Roasted potatoes, onions, shredded corned beef, over easy egg, fresh parsley
- Vegetable Frittata** *GF, Vg 19
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** 29
Marinated skirt steak, house made kimchee, spicy marinated cucumbers, cage free eggs, sourdough toast

H A N D H E L D S

choice of chips, fries or hash browns, sub duck fat fries +6 Sub gluten free bun +2.50

- Sunday Burger** 17
Grilled angus beef burger, lettuce tomato, onion, brioche bun, add cheddar +1, add bacon or pork roll +2.50, add bacon jam +3.50, add egg +2
- Sunday Sandwich** 14
Pork roll, egg, cheddar, smoked ketchup, brioche bun sub applewood smoked bacon +1
- Portobello Sandwich** *Vg 15
Grilled portobello mushrooms, fresh mozzarella, basil purée, olive tapenade, brioche bun add grilled or crispy chicken +8
- Fried Chicken Tower** 19
Beer battered chicken breast, beer mustard, coleslaw, ciabatta add bacon jam +3.50, add egg +2
- Always Sunny Cheesesteak** 22
Thin sliced ribeye, onions, cherry peppers, aged cheddar, sunnyside up egg, hero roll
- Chicken & Waffle Sliders** 18
Beer battered chicken breast, house-made waffles, bacon jam, bourbon-hot-honey-maple syrup

TAPASTRE / PROJECT PUB

We are proud to say we make everything in house and to order

Alert your server of any allergies or dietary restrictions prior to ordering, we are an allergy conscious kitchen but can not guarantee against cross-contamination

20% may be added to parties of 6 or more

*GF = Gluten Free *Vg =Vegetarian *V = Vegan

BRUNCH SIDES

Hand Cut Fries	6
Duck Fat Fries	13
2 Cage Free Eggs	4.50
Sourdough Toast w/ Jam	3.75
Hash Browns	6
Devils Egg	2.75/EA
Grilled Shrimp	9
Grilled or Fried Chicken	8
Artisinal Sausage	9
Grilled Pork Roll	5
Applewood Smoked Bacon	6
Pork Belly	8
Buttermilk Pancake	6
Waffle	6
Fresh Fruit	8

M O S A S

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

BRUNCH TAILS

Bourbon Boost Redemption bourbon, coffee liqueur, bourbon cream, cold brew	13
Wake Me Up Clyde Mays whiskey, Mr. Black coffee liqueur, cinna-nilla syrup, cold brew	13
Spice Is Life Lunazul Reposado, ancho verde, green chartreuse, lime, cucumber simple, basil, prosecco	13
Rise & Shine Vanilla vodka, solerno, fresh oj, cinna-nilla, lemon, coconut cream	13
Parfait All Day Vanilla vodka, lemon curd-yogurt mix, granola, berries	13

FOR THE KIDS

\$10 for children 10 and under

Scrambled eggs & bacon

Buttermilk pancake & fresh fruit

Grilled cheese & chips

Pasta w/ butter or marinara

Bar pie

B L O O D I E S

Bloody Flight	18
Bloody Mary Prairie vodka, smoky rim, celery stick	12
Bloody Mare Gin Mare, olive juice Olive	13
Bloody Kickin' St. George green chili vodka pickled asparagus	13
Bloody Maria Tanteo chipotle tequila, bacon slice	13

W I N E

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

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