HAPPY HOUR Tue - Fri • 4-6p



BRUNCH Sat & Sun • 9a-2p

> CLOSED Mon

- ART EXHIBIT —

We are proud to present this exhibit by local artist

MEGAN MATTER

on display now.

BEVERAGES

FRESH-SQUEEZED OJ \$6

ST. THOMAS ROASTERS COFFEE \$3

NUMI ORGANIC HERBAL TEA \$3

BRUNCH COCKTAILS

BIG BOTTOM MIMOSA \$18

THE 1500 FAMOUS BLOODY SPECIAL \$MP

rotating weekly concoction

BLOODY MARY \$9

MANGO BELLINI \$10

vodka, mango, champagne

BRANDO \$10

champagne, OJ, Jack Daniels

ON THE VINE \$10

potato vodka, lemon juice, cherry tomato, Cholula, black pepper

STARTERS

Avocado Toast V arugula, fried egg, cherry tomato, pesto 9
French Toast Bread Pudding Bites ♥ bourbon-maple glaze,
vanilla frozen whip
Donut French Toast ♥ vanilla-maple whip 8
Baked Brie ♥ truffle oil, roasted mushrooms & onion, cranberry
jam, crostini
Fruit Plate \boxed{V} selection of seasonal fruit, honey-lavender yogurt 12
Charred Orange & Avocado Salad \overline{V} greens, goat cheese,
almonds, sunflower seeds, charred lemon vinaigrette 9
Caesar Salad $\boxed{\mathbf{v}}$ parmesan, croutons, traditional dressing9

BENEDICTS

The Traditional thick-cut smoked ham, choice of side 11
Pork Belly jalapeño, cilantro, pickled onion, choice of side 15
Smoked Salmon Royale avocado, sautéed spinach, chèvre,
pickled red onion, choice of side
Crab Cake arugula, pesto hollandaise, choice of side 15

BRUNCH

Farm Fresh Eggs with choice of meat, potato cake, toast 11
Egg BLAT Sandwich pa. farm bacon, avocado, tomato, greens, fried egg, jalapeño aioli, side salad
California Omelet fresh mozzarella, avocado, tomato, greens,
potato cake, toast
Chef Omelet daily preparation, potato cake, toast
Vegetable Scramble $\underline{\mathbb{V}}$ seasonal vegetables, potato cake, toast 13
Smoked Pork Belly Huevos Rancheros fried tortilla, fried egg,
chipotle romesco, avocado, pico, cilantro-lime sour cream . 14
Fried Chicken & Pancakes chef's fried chicken, cornbread
pancakes, topped with savory sausage gravy & fried egg 18
Blackened Shrimp & Grits savory grits, chorizo, cheddar,
poached egg, sundried tomato oil, cilantro 15
Caramel Crusted French Toast $\overline{\mathbb{V}}$ vanilla-maple frozen whip,
choice of side
House Pancakes ♥ cornbread batter, himalayan sea salt butter,
choice of side

DESSERT

Meyer Lemon Posset blueberry compote, shortbread cookie 7
Chocolate Olive Oil Cake peanut butter cream, caramel,
cardamom-espresso chocolate sauce

BRUNCH SIDES ~ \$4 each ~

Pa. Farm Bacon | Country Sausage
Potato Cake | Greek Yogurt
Cheddar Grits | Fruit Cup

