

WEEKDAYS
Tue - Fri • 4-9p

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

STELLA TALAMO

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 [V] bourbon-maple glaze,
vanilla frozen whip 8
- Donut French Toast [V] vanilla-maple whip 8
- Baked Brie [V] truffle oil, roasted mushrooms & onion, cranberry
jam, crostini 13
- Fruit Plate [V] selection of seasonal fruit, honey-lavender yogurt 12
- Charred Orange & Avocado Salad [V] greens, goat cheese,
almonds, sunflower seeds, charred lemon vinaigrette 9
- Caesar Salad [V] parmesan, croutons, traditional dressing 9

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 15
- 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 11
- California Omelet fresh mozzarella, avocado, tomato, greens,
potato cake, toast 13
- Chef Omelet daily preparation, potato cake, toast 13
- Vegetable Scramble [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 [V] vanilla-maple frozen whip,
choice of side 12
- House Pancakes [V] cornbread batter, himalayan sea salt butter,
choice of side 11

DESSERT

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

BRUNCH SIDES ~ \$4 each ~

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

