

Mains

BUTTERMILK PANCAKES 12

roasted summer stone fruit,
maple syrup

BRIOCHE FRENCH TOAST 14

dulce de leche,
fresh berries, maple syrup

WAFFLE 17

berry compote, vanilla tamarind butter

HASH 14

seasonal vegetables, caramelized onion,
fried farm egg, creme fraiche

FARM EGG OMELET 15

gruyere, fine herbs, endive salad
add truffle +20

AVOCADO TOAST 12

house sourdough, radish, heirloom tomato, petite greens
add smoked salmon +7
add any style egg +3

EGGS BENEDICT 20

buttermilk biscuit, red eye vinaigrette, farm egg,
field greens, pimento cheese, heirloom tomato hollandaise

HEIRLOOM GRITS 18

shagbark grits, aged cheddar, arugula,
poached farm egg, hot sauce vinaigrette
add shrimp +8

TWO EGGS ANY STYLE 14

potatoes, heritage bacon or chicken sausage,
& sourdough toast

BAVETTE STEAK & FARM EGGS 25

potatoes, endive salad, salsa verde

BREAKFAST SANDWICH 12

heritage bacon or chicken sausage,
farm egg, aged cheddar, bernaise aioli

Sides

BREAKFAST PASTRIES 9

strawberry basil éclair, heirloom biscuit,
orange cinnamon roll

SEASONAL FRUIT 9

MIXED BERRIES 12

YOGURT & BEE POLLEN GRANOLA 8

HERITAGE BACON 6

CHICKEN SAUSAGE PATTIES 6

HOMESTYLE POTATOES 7

Freshly Pressed Juices

ORANGE 7

RUBY GRAPEFRUIT 7

PINEAPPLE 9

WE SOURCE LOCAL INGREDIENTS FROM OUR FARMER FRIENDS,
ORGANIC WHENEVER POSSIBLE, AND USE HUMANELY RAISED PROTEINS.
WE ARE HAPPY TO ACCOMMODATE MOST DIETARY RESTRICTIONS AND
ALLERGIES. PLEASE LET YOUR SERVER KNOW.

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER
OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS.

A 20% GRATUITY WILL BE ADDED
FOR PARTIES OF SIX OR LARGER



BREAKFAST