

LUNCH

SERVED DAILY
11:00AM - 2:00PM

STARTERS

CHILLED SHRIMP

fresh lemon, cocktail sauce

\$22

DEILED EGGS

pickled mustard seeds, chicharron

\$14

HUMMUS TRIO

*roasted garlic, carrot sriracha, edamame,
fresh and pickled vegetables, toasted pita*

\$16

CRAB CAKE

*southern chow chow relish,
tabasco aioli*

\$22

PRETZEL EPI

whole grain bourbon mustard, cheese sauce

\$14

ENTREES

CRESTE DI GALLO

housemade pasta, tomato sauce, peas, mushrooms

\$26

STEAK FRITES

fries, garlic herb butter, truffle aioli

\$46

SALMON

roasted marble potatoes, kale, lemon vinaigrette

\$36

BRUNCH

AVOCADO TOAST

*sourdough, pimento cheese, citrus, pickled onion
add fried egg \$3*

\$16

WAFFLES

honey butter, maple syrup, fresh berries

\$16

SALADS

Add: chicken 6, salmon 12, steak 14, shrimp 12

LITTLE GEM SALAD

fresh citrus, ricotta salata, hazelnuts, herb vinaigrette

\$17

CAESAR

*romaine hearts, cornbread croutons,
aged parmesan, caesar dressing*

\$16

BEETS & BURRATA

*mint from the garden,
pomegranate vinaigrette*

\$18

HANDHELDS

served with fries or side salad

WAGYU SMASHBURGER

aged white cheddar, comeback sauce, onion jam, pickle

\$22

FRENCH DIP

housemade baguette, shaved beef, gruyere, jus

\$28

FRIED CHICKEN SANDWICH

local honey, dill mayo, chow chow, brioche bun

\$18

CRISPY FISH SANDWICH

cornmeal crusted snapper, fennel apple slaw, brioche bun

\$16

CAPRESE PANINI

ciabatta, fresh mozzarella, heirloom tomato, basil pesto

\$16

TWO FARM EGGS

roasted potatoes, bacon and sausage, toast

\$18

CHICKEN & WAFFLES

crispy chicken, maple syrup, aleppo pepper

\$22

For your convenience, a 20% gratuity has been added to your final bill.