

BRUNCH

SMALL PLATES

OYSTERS	- M/P	FRIED OYSTERS	- 17
on the half shell, house mignonette		mixed greens, tartar sauce	
GRAVLAX	- 13	HANGOVER SOUP	- 9
house cured salmon, capers, red onions, lemon dill sour cream, toast points		spicy chicken broth, tomato, kale, garlic, poached egg	

BIG PLATES

FRIED CHICKEN & WAFFLES	- 17	CORNED BEEF HASH & EGGS	- 14
butter milk chicken thighs, vermont maple syrup, hot sauce		house cured corned beef, poached eggs, flax-seed toast	
MIGAS	- 13	SHRIMP AND GRITS	- 17
scrambled eggs, avocado, red onions, tomatoes, cilantro, jalapeños, cheddar, tortillas		cheese grits, sautéed shrimp, bacon, creole sauce	
CUBANO	- 17	STEAK AND EGGS	- 18
slow cooked pork, ham, sliced pickles, swiss on ciabatta- plantain chips, chayote salad		flank steak, poached eggs, mixed greens or home fries, tomato relish	
FRENCH TOAST	- 14	BISCUIT BENEDICT	- 14
pain dei me, powdered sugar, apple sauce, vermont maple syrup		poached eggs, jamón serrano, béarnaise, mixed greens	
OMELET	- 13	CHEESEBURGER	- 16
escabeché, swiss, kale - tomato relish, home fries - or choose any 3 fillings: sausage, bacon, cheddar, american, feta, sautéed mushrooms, onions or tomatoes		grass fed beef with cheddar, american, swiss, blue or feta - lettuce, red onion, tomato, french fries, pickle - add bacon, jalapeños sautéed onions or mushrooms \$2	

SIDES

cheese grits, home fries, eggs - 4	toast - 2	bacon, sausage, oatmeal - 6
biscuit- whipped roasted apple butter, house made jam - 4		