

BRUNCH

SMALL PLATES

LAMB HASHWI <i>pine nuts, warm pita</i>	14
BLUEBERRY AÇAÍ BOWL <i>granola, seasonal fruit, coconut</i>	10
WOOD ROASTED BANANA OATMEAL <i>brown sugar, toasted walnuts</i>	8
BRIOCHE FRENCH TOAST <i>caramelized brioche, seasonal jam, maple syrup</i>	10
WEEKEND BAGEL by @thebagelchef <i>oven toasted, house-made schmear</i>	6
DAILY DOUGHNUTS <i>ask your server</i>	5

LARGE PLATES

LOX & PITA <i>caper schmear, red onion, cucumber parsley-sumac salad</i>	16
SHRIMP & GRITS <i>Anson Mills grits, cajun butter Hook's cheddar</i>	16
STEAK & EGGS <i>soft scrambled eggs, crispy potatoes, romesco salsa verde</i>	19
SOFT SCRAMBLED EGGS: CLASSIC: <i>fontina, creme fraiche, chives</i>	12
HAM & CHEESE: <i>serrano ham, goat cheese</i>	14
LOX: <i>red onion, dill</i>	14

SALADS & SANDWICHES

TURKEY BURGER <i>warm pita, parsley-sumac salad, sriracha</i>	14
CROQUE MADAME <i>coppa ham, gruyere, sunny side egg on sourdough</i>	14
FRIED EGG SANDWICH <i>bacon, avocado, cheddar hot sauce on sourdough</i>	13
BLT <i>slab bacon, red oak lettuce, avocado, marinated tomato</i>	14
GREENS & GRAINS <i>quinoa, kale, pickled onion falafel croutons, parmesan</i>	13
GREEK CHICKEN SALAD <i>red oak lettuce, radishes, cucumbers feta, torn croutons</i>	16

WOOD FIRED TOASTS

BREAKFAST TOAST <i>seeded rye, seasonal house-made jam</i>	4
PCT <i>serrano ham, burrata</i>	11
AVOCADO TOAST <i>ciabatta, harissa, goat cheese, cilantro add egg 2 add bacon 4</i>	12

SIDES

HANDCUT FRIES <i>seasalt, parsley, garlic aioli</i>	5/8	CHEDDAR GRITS <i>Anson Mills grits, cajun butter, Hook's cheddar</i>	7
PATATAS BRAVAS <i>garlic aioli, bravas sauce</i>	9	APPLEWOOD SMOKED SLAB BACON	6
BREAKFAST SAUSAGE	6	BREAKFAST POTATOES	5

Please inform your server of any dietary restrictions or allergies as not all ingredients are listed. Consumption of raw or undercooked food such as meat, seafood, eggs and shellfish can increase your risk of foodborne illness.