



STAPLES

Doughnuts 6

Cinnamon, sugar, homemade preserves

Shrimp & Grits 10

Gulf shrimp, organic grits, scallions, two poached eggs

Baked Eggs 11

Cremini's, onions, garlic, zucchini, broccoli

Pancakes 9

Caramelized bananas, maple syrup

French Toast 10

Chambord strawberries, maple syrup

FUEL

Bowl of Seasonal Fruit 8

House-made Granola & Meyer Lemon Infused Yogurt 6

Veggie Scramble 10

Asparagus, cherry tomatoes, ricotta,
breakfast potatoes, toast

Meat Scramble 12

Pat's pork sausage, aged cheddar,
breakfast potatoes, scallions, toast

Shirred Eggs 12

Smoked trout, scallions, roasted tomato hollandaise,
breakfast potatoes, toast

HANGOVER CURES

The Stomachectomy 12

Scrapple, bacon, pancakes, sausage, fried egg

Hillbilly Philly 10

Kentucky fried guinea hen, Frank's red hot,
sausage gravy, cheddar biscuit

Duck Confit Hash 12

Two scrambled eggs, breakfast potatoes, toast

Sausage Gravy & Cheddar Biscuits 12



LUNCH

Baby Head Lettuces 8

Baby head lettuces, shaved vegetables, marcona almonds,
fresh berries, red wine emulsion

Whole Grain Salad 10

Faro, red onion, zucchini, squash, roasted tomatoes,
shaved ricotta salata, sherry vinaigrette

Fried Green Tomatoes 10

Arugula cherry tomato salad, ranch

Sweet Corn Arepas 15

Blistered tomatoes, criminis, poblanos, crème fraiche

Porchetta Sandwich 11

Sharp provolone, broccoli rabe, ciabatta - add long hots .50

Pulled BBQ Duck Sandwich 13.5

Pickled jalapenos, shaved red onion, ciabatta

Seafood BLT Sandwich MP

Changes often, ask your server for today's selection.
Served with Neuske's Crispy Slab Bacon,
lettuce, tomato, pickle mayo, rustic Italian loaf

SIDES

House-made Scrapple or Pork Sausage 4,

Neuske's Crispy Slab Bacon 4,

Turkey Bacon 3, Grits 4, Breakfast potatoes 4,

Shoestring Fries 4, Toast 3

House-made Cheddar Biscuit 4,

Grilled Vegetables 6, Scrambled Eggs 4

HOT BEVERAGES

Bottomless Coffee 3,

Espresso 3, Double Espresso 4,

Latte 4, Cappuccino 4, Americano 3.5

Shanrgri-La Hot Tea 3

(English breakfast, green, chamomile-mint)



consuming rare meats & seafoods can be hazardous to your health
20% gratuity will be added to parties of 6 or more

Executive Chef: Pat Szoke



Sous Chef: Jonathan Rodriguez



BRUNCH
COCKTAIL MENU

Ghost of Mary 8

The Deconstructed Bloody Mary,
Bob's top secret recipe is a new twist on an old classic.

Espresso Martini 10

Equal parts of StrAVinsky vodka, Kahlua
& Philly Fair Trade Roasters espresso

Morning Rickey 10

Hayman's Old Tom Gin, fresh lime juice & simple syrup,
with a splash of orange juice & club soda

Unmade Bed 10

Beefeater Gin, Cointreau, Lillet & fresh lemon juice
with a Vieux Carre absinthe rinse

Sunshine Mimosa 10

Fresh squeezed orange juice & champagne

I-95 10

Bulleit bourbon, orange juice, fresh lemon juice
& a splash of simple syrup topped off with champagne

Wakey Wakey 10

Stolichnaya vodka over muddled mint & orange, with fresh
lemon & orange juices, topped with Reed's Ginger Beer

