

# BRUNCH MENU

<b>ALL YOU CAN DRINK... 9<sup>00</sup></b> With Purchase Of A Meal...	
<b>BLOODY MARY</b> Charred Tomatoes, Fresh Horseradish, PT Hot Sauce, Olive Brine & Old Bay Salt Rim	<b>MIMOSA</b> Fresh Squeezed Orange Juice Topped With Bubbles

## FRUIT & DAIRY

<b>GREEK YOGURT</b> Seasonal Fruit, Pistachio & Local Honey	<b>6<sup>50</sup></b>
<b>ASSORTED SORBETS</b> Seasonal Selection	<b>6<sup>00</sup></b>
<b>PINK GRAPEFRUIT</b> Ginger Sugar & Mint	<b>4<sup>00</sup></b>

## GRAIN & FLOUR

<b>SWEET POTATO PANCAKES</b> Vermont Maple Syrup & Buttered Pecans	<b>9<sup>00</sup></b>
<b>FRENCH TOAST</b> Spiced Honey Crisp Apples	<b>11<sup>00</sup></b>
<b>STEEL CUT OATMEAL</b> Maple & Spiced Apples	<b>7<sup>00</sup></b>
<b>GRILLED BREAKFAST PIZZA</b> House Smoked Bacon, Sunny Side Up Egg Monterey Jack & Heirloom Tomatoes	<b>12<sup>00</sup></b>

## RAW BAR

<b>OYSTERS ON THE HALF SHELL</b> [each]	<b>3<sup>00</sup></b>
<b>GIANT SHRIMP COCKTAIL</b> [each]	<b>5<sup>00</sup></b>
<b>SPICY AHI TUNA TARTARE</b>	<b>16<sup>00</sup></b>

## BAKERY

<b>WARM CINNAMON STICKY BUN</b> Bourbon – Bacon Icing	<b>3<sup>00</sup></b>
<b>MINI MUFFIN BASKET</b> Assorted Muffins & Cinnamon Crisps	<b>5<sup>00</sup></b>
<b>MADE TO ORDER DOUGHNUTS</b> Cinnamon Sugar	<b>7<sup>00</sup></b>
<b>KITCHEN SINK COOKIE</b> Vanilla Ice Cream & Caramel	<b>7<sup>00</sup></b>
<b>HOMEMADE CORN BREAD</b> Maple Butter & Plum Jam	<b>3<sup>00</sup></b>

## SALADS

<b>CHOPPED SALAD</b> Heirloom Tomato, Spiced Corn Nuts Onion, Carrot, Mango, Queso Fresco Broccoli, Avocado, Almonds Champagne Vinaigrette	<b>14<sup>00</sup></b>
<b>AHI TUNA SALAD</b> Local Asian Greens, Avocado Radish & Ginger-Soy Dressing	<b>17<sup>00</sup></b>
<b>POMEGRANATE &amp; BLUE CHEESE SALAD</b> Pointe Reyes Blue Cheese, Honey Crisp Apples Swank Farms Butterhead Greens Shallot–Hazelnut Vinaigrette	<b>11<sup>00</sup></b>
Add Organic Chicken Or Salmon (\$6) Add Grilled Shrimp (\$4 Each)	

## SAVORY

<b>TWO EGGS ANY STYLE</b> Home Fries, Texas Toast & Breakfast Sausage	<b>9<sup>00</sup></b>	<b>SMOKED FISH DIP</b> Crusty Garlic Bread & PT Hot Sauce	<b>9<sup>00</sup></b>
<b>TODAY’S OMELET</b> Served With Country Bread & Home Fries	<b>mkt</b>	<b>PT PRIME BURGER</b> Brioche Bun, LTO & Vermont Cheddar	<b>14<sup>00</sup></b>
<b>PORK BELLY REUBEN BENEDICT</b> Toasted Rye & 1000 Island Hollandaise	<b>12<sup>00</sup></b>	<b>PULLED PORK SANDWICH</b> Bourbon BBQ & House Made Coleslaw	<b>11<sup>00</sup></b>
<b>STEAK &amp; EGGS</b> Baked Farm Eggs, Cave Aged Gruyere Prime Hanger Steak & Buttered Croissant	<b>16<sup>00</sup></b>	<b>ROASTED CHICKEN SALAD SANDWICH</b> Tarragon Aioli & Thick Cut Potato Chips	<b>9<sup>00</sup></b>
<b>BREAKFAST TACOS</b> Home Made Chorizo, Scrambled Eggs Salsa Fresco	<b>9<sup>00</sup></b>	<b>THE ULTIMATE BLT</b> House Smoked Bacon, Swank Farm Greens Heirloom Tomatoes & Herb De Provence Aioli	<b>13<sup>00</sup></b>
<b>BANGERS &amp; MASHED</b> Homemade Breakfast Sausage, Truffle Gravy Red Skin Potato Mashed & Basted Eggs	<b>13<sup>00</sup></b>	<b>FRIED CHICKEN &amp; CORNBREAD WAFFLES</b> Maple Butter & Spiced Pecans	<b>13<sup>00</sup></b>
<b>ROASTED DUCK &amp; SWEET POTATO HASH</b> Farmed Sweet Potatoes, Sage Topped With Sunny Side Up Eggs	<b>10<sup>00</sup></b>	<b>SHRIMP &amp; GRITS</b> Anson Mills Cheese Grits, Jumbo Gulf Shrimp Roasted Tomato-Bacon Jus	<b>14<sup>00</sup></b>
<b>BUTTERMILK BISCUITS &amp; COUNTRY GRAVY</b> Breakfast Sausage & Poached Organic Eggs	<b>9<sup>00</sup></b>	<b>SMOKED FUDGE FARMS PORK CHOP</b> Sunny Side Up Egg,Breakfast Potatoes Tomato – Onion Jam & Homemade Cornbread	<b>16<sup>00</sup></b>

## SIDES 4<sup>00</sup>

HOME FRIES ■ ANSON MILLS GRITS ■ BREAKFAST SAUSAGE ■ HOUSE SMOKED BACON