

1/2 OFF WINE
EVERY WEDNESDAY



HAPPY HOUR
5PM - 7PM DAILY

BOTTOMLESS BRUNCH

MIMOSA

Sparkling & Cold Pressed Orange Juice

BLOODY MARY

Tito's Vodka & Horseradish Bloody Mix

EL CAMINO HAZE

Highly aromatic and juicy IPA with a punch of tropical flavors

INDIVIDUAL > 14 or COMBO > 16

(with the purchase of any entrée)

BRUNCH COCKTAILS

\$6

STICKY HANDS

Tito's, Vanilla Demerara, Fresh OJ & Aquafaba

50/50 MARGARITA

Tequila Blanco, Ilegal Mezcal
Fresh Lime & Agave

GUAVALICOUS

Plantation Rum, Guava, Fresh Pineapple
Grapefruit-Serrano Cordial

ULTIMATE ESPRESSO MARTINI

Tito's Vodka, Mr. Black, House Cold Brew & Vanilla

BAKERY

ASSORTED PASTRY BASKET > 10
Cinnamon Crisps & House Made Pastries

CHEESE BLINTZES > 13
Vanilla Scented Farmers Cheese & Wild Blueberry Compote

HOUSE MADE DOUGHNUTS > 12
Nutella Mousse & Powdered Sugar

HOMEMADE CORN BREAD > 7
Maple-Pecan Butter & Raspberry Jam

KITCHEN SINK COOKIE > 8
Vanilla Ice Cream & Caramel

SNACKS

GREEK YOGURT > 7
Seasonal Berries & Toasted Hazelnuts

ZABAGLIONE & BERRIES > 12
Crushed Pistachio Biscotti

THICK CUT POTATO CHIPS > 8
Caramelized Onion Dip

DEVILED EGGS > 8
Blue Cheese & Bacon Bits

STARTERS

BUFFALO FRIED CHICKEN > 14
Blue Cheese Dressing, Pickled Celery
Fresno Chile Hot Sauce

SMOKED FISH DIP > 14
Crusty Garlic Bread & Beer-and-Butter Pickles

SALADS

CLASSIC CAESAR > 12
Sourdough Croutons & Lemon-Anchovy Dressing

ICEBERG & BLUE > 15
House Smoked Bacon, Maytag Blue Cheese,
Cherry Tomatoes & Spiced Walnuts

CHOPPED SALAD > 17
Mixed Greens, Onion, Carrot, Tomato, Broccoli
Spiced Corn Nuts, Queso Fresco, Avocado
Almonds, Cucumber & Champagne Vinaigrette

FREE RANGE CHICKEN > 5
SHRIMP (3) > 7
FAROE ISLAND SALMON > 8

SAVORY

EGGS

AVOCADO TOAST Soft-Boiled Egg, Breakfast Radish & Piment d'Espelette **14**

TWO EGGS ANY STYLE Home Fries, Texas Toast & Breakfast Sausage **12**

FARMER'S OMELET Zucchini Provençal, Forest Mushrooms & Cave Aged Gruyere **14**

BISCUIT & GRAVY BENEDICT Poached Farm Egg, Homemade Buttermilk Biscuit
Country Ham, Bacon-Chive Hollandaise **18**

CHILAQUILES Red Chili Glazed Short Rib, Salsa Verde, Queso Fresco
Heritage Farm Eggs **15**

STEAK & EGGS Prime Flat Iron Steak, Farm Eggs, Texas Toast & Home Fries **21**

GRAIN & FLOUR

LEMON RICOTTA PANCAKES Whipped Butter & Warm Vermont Maple Syrup **14**

PUMPKIN BRULEE FRENCH TOAST Chestnut Butter & NY State Maple **16**

BACON & EGG BREAKFAST PIZZA Cherry Smoked Bacon, Sunny Side Eggs
Scallions & Bocconcini Mozzarella **15**

ODDS & ENDS

FRIED CHICKEN & WAFFLES Cornbread Waffle, Maple-Pecan Butter
House Made Sriracha Honey Lime **17**

LOADED HOMEFRIES Fried Egg, Breakfast Sausage, Smoked Bacon
Cheddar Cheese, Scallions & PT Hot Sauce **14**

SHRIMP & GRITS Anson Mills Grits, Andouille, Crispy Okra & Louisiana BBQ **16**

BRISKET HASH Tri-Color Peppers, Yukon Gold Potatoes, Cambray Onions
Sunny Side Up Eggs & Texas Toast. **17**

SMOKED SALMON PLATTER Ducktrap Smoked Salmon, Fresh Bialy, Shaved Onions
Whipped Cream Cheese, Capers, & Boston Bibb Lettuce **18**

HANDHELDS

BREAKFAST SANDWICH Taylor Ham, Fried Egg & American Cheese **12**

PT CHEESEBURGER Brioche Bun, LTO, Vermont Cheddar & Hand Cut Fries **17**

HARVEST TURKEY BLT Hand Carved Turkey, Smoked Bacon, Havarti Cheese
Heirloom Tomatoes, Harvest Mayo & Multigrain Toast **15**

PULLED PORK SANDWICH BBQ & House Made Coleslaw **14**

HOME FRIES
SLOW COOKED GRITS
SEASONAL BERRIES & CREAM

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BREAKFAST SAUSAGE
HOUSE SMOKED BACON
HOUSE MADE COLESLAW
CORNBREAD WAFFLE