Seafood and Charcuterie Bar-

We serve our famous seafood and charcuterie bar from 11am to 3pm on Saturdays and Sundays. This includes a wide assortment of fresh seafood, house cured charcuterie and unique salads featuring local fruits and vegetables.

Sweet Stuff

Sticky Bun8 Pistachio and Cardamom	Peaches & Cream Monkey Bread
French Toast Brulée 13 Brioche Bread Pudding with Smoked Peaches, Whipped Cream, and Maple Syrup.	Hot Chicken & Belgian Waffles16 Valentina / Maple Syrup
Pre Birds	
Urban Grub Bennie 14 Canadian Bacon and Traditional Hollandaise	Oscar Bennie 18 Crab, Asparagus, Coffee Rubbed Pork Belly with an Ancho-Citrus Hollandaise
Fried Gulf Oyster Bennie 17 Coleslaw and Old Bay Hollandaise	7 Summer Veggie Strada 12 Roasted Spring Vegetables and Green Pea Puree
Country Sausage and Bacon Strada	Lobster Strada
Shrimp Omelet 15 with Chorizo and Manchego Cheese	Eggs Your Way Choice of Hashbrowns or Grits and Bacon or Sausage
Fresh Fish & Fine Aged Meats	
Steak & Biscuits 16 Filet with Bone Marrow Gravy and Fresh Cut Fries	Pastrami Melt
Steak & Eggs Grilled Onions, Red Mojo, Fingerling Potatoes with Eggs Your Way. Choice of Cut	Shrimp & Grits
Salmon Hash	(limited availability) - bacon tomato jam, bone marrow butter, manchego cheese, garlic
Heirloom BLT	aioli and fresh cut fries
tousted torridto herb bread, garrie dion, hemoon torridto and restreat mes	
Grub-Lite	
Mixed Summer Berries 9	
Yogurt and Dukah Migas 12	
Tortilla strips, slow scrambled eggs, cotija, and frisée salad.	Chicken Chorizo, Cotija, Mushroom and a choice of Fresh Fruit or Mixed Greens
Brunch Sides	

House Cured Bacon 6

Sage Breakfast Sausage 6 Sausage Gravy 3

Mixed Greens _____4

Country Ham & Gravy ______8

Hashbrown Casserole 4

Seasonal Fresh Fruit ______4

Smoked Gouda Grits ______4