

BRUNCH APPETIZERS

Gf Gem Lettuce Salad \$10

Blood Orange Vinaigrette, Pickled Shallo
and Parmesan

Ahi Tuna Crudo \$18

Apple Ponzu, Green Apple Salsa & Scallion

Cast Iron Pancake \$9

Whipped Cream and Seasonal Fruit

Gf Truffled Omelette \$12

Ricotta and Chives

Vadouvan Coconut Mussels \$18

French Curry, Basil, Coconut Milk, Chicken
Apple Sausage & French Bread

• *GF with out French Bread •

Country Ham Plate \$12

Warm Ham dressed with Sorghum,
Sesame Seeds, Brie and Fresh Bread

V Quiche Bites \$12

Spinach and Tomato

BUTTERNUT SQUASH BISQUE 12

TOASTED PUMPKIN SEEDS & SAGE OIL

MAINS

Gf Steak and Eggs \$42

NY Strip, Sunny Eggs, String Fries and
Sauce Perigoux

Gf Dry Aged Duck Breast \$48

Pan Seared Duck Breast with Foie Gras ,
Roasted Fennel, Blood Orange, Pickled
Mustard Seed & Demi

Lamb Burger \$21

Ground Lamb, Red Dragon Cheddar,
Caramelized Onions, Arugula and a Sunny
Egg on Chef Phillip's Brioche Bun with
Shoe String Fries

Gf Shrimp and Grits \$24

Jimmy Red Grits, Sorghum Cured Egg Yolk,
Sautéed Shrimp and Bay Leaf Oil

Gf Poached Salmon \$28

Sweet Potato Apple Slaw and Ham Broth

Gf Benedict Hash \$18

Poached Eggs, Potato, Country Ham and
Sauce Charon

Croque- Madam Sandwich \$16

Grilled Cheese, Ham, Mornay Sauce &
Sunny Egg